

Technology

JANUARY 20, 1951

THE NATIONAL

# Provisioner

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Leading Publication in the Meat Packing and Allied Industries Since 189

## The Economic Importance of WIENERS



# 4 Billion Meals

### WIENER PRODUCTION

*Must Proceed  
on a Normal Basis*



Franks and wieners provide the meat base for more than 4,000,000,000 meals in America annually and approximately 80% are made the "skinless way," according to reliable estimates.

Certain meat cuts and trimmings must be made into sausage—the only form in which this nutritional raw material can be consumed by our "meat hungry" population. Although frankfurters are only one form of sausage, all depend largely on cellulose casings as the container.

If this frankfurter production were curtailed for any reason, consumers would have no other recourse than to bid up other meat cuts to inflationary heights. This would cause hardships to the farmer, the meat packer, the Armed Forces and to the millions of our working population who must have a high protein, nourishing meat-food for low income budgets.

For your skinless wieners use  
Wienie-Pak O.T./R.T. This assures  
you uniform size and color.

**TRANSPARENT PACKAGE CO.**

3520 S. MORGAN STREET, CHICAGO 17, ILL.  
428 WASHINGTON ST., NEW YORK, N. Y. • 203 TERMINAL BLDG., TORONTO, CANADA

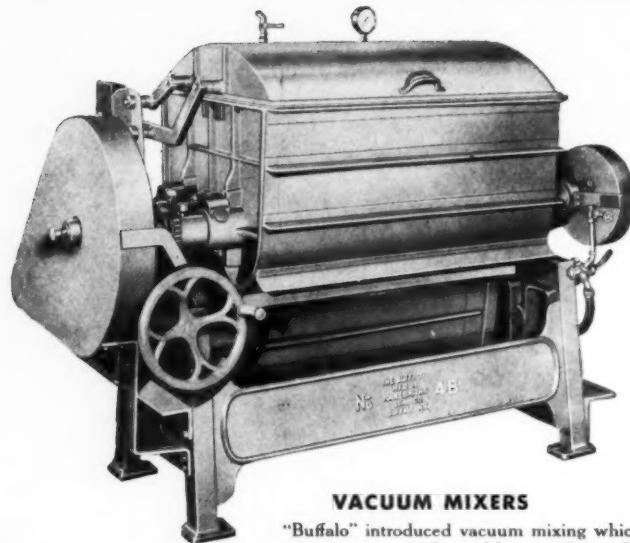
# MADE BY SPECIALISTS

...skills concentrated for your benefit

BUFFALO sausage-making machinery is designed and manufactured by men who devote their full time to this one line of equipment. Being their sole occupation, there is no division of their thought and skill. That is why...because they are specialists...that you always get the best when you get "Buffalo."

**JOHN E. SMITH'S SONS CO.** 50 Broadway, Buffalo 3, N. Y.

Sales and Service Offices in Principal Cities



VACUUM MIXERS

"Buffalo" introduced vacuum mixing which puts 20% more meat...air-free, of better color and with better curing qualities...into every casing. "Buffalo" has more experience and has sold far more units than any other. Stainless paddles, shafts, tubs and end plates optional. Capacities (standard mixes also) from 75 to 2,000 pounds.

**BEST  
BUY**

**Buffalo**  
QUALITY  
SAUSAGE  
MACHINERY



*Why Buffalo is the Best Buy Anytime...*

Over 80 years experience in design and development. • First with the newest and best operating features. • Made by specialists who concentrate skills in one field. • A complete line of types and sizes to choose from. • Quality construction, maximum safety, thoroughly sanitary. • Used and recommended by sausage makers everywhere.

JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo 3, N. Y.

I am interested in the following:

- Cutter
- Casing Applier
- Grinder
- Pork Fat Cuber
- Mixer
- Head Cheese Cutter
- Stuffer
- Smoke Master
- Combination of Special Purpose Equipment

**MAIL  
COUPON**  
or write for  
Catalogs



Name \_\_\_\_\_  
Company \_\_\_\_\_  
Address \_\_\_\_\_  
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# INVESTIGATE NOW! TO SIMPLIFY PACKING OF THESE FOODS FOR THE GOVERNMENT...



If Interested in Packing Any  
of These Items—Other  
kinds of Canned Foods, or  
Fresh and Smoked Sausage—  
we'll Provide You with  
Dependable Working Formulae

Beans with Frankfurter Chunks in Tomato Sauce, Canned  
Frankfurter Seasoning  
Beef & Pork Dinner  
Beans with Pork, Canned  
Beef, Corned, Canned  
Beef & Pork Loaf, Canned  
Beef & Vegetables with Gravy  
Beef & Gravy, Canned  
Beef Stew, Canned  
Bouillon  
Catsup  
Chili Con Carne without Beans  
Ham Chunks  
Ham & Eggs, Chopped  
Hamburgers, Canned  
Ham Chunks with Candied Sweet Potatoes  
Hams, Smoked  
Hash, Corned Beef, Canned  
Hash, Corned Beef, Dehydrated, Canned  
Hash Meat & Vegetables, Canned  
Luncheon Meat  
Meat & Beans with Tomato Sauce  
Meat and Corn  
Meat, Ground & Spaghetti  
Meat & Noodles, Canned  
Meat Balls & Spaghetti, Canned  
Mincemeat  
Pickles & Pickle Relish  
Pork & Apple Sauce, Canned  
Pork & Eggs, Chopped, Canned  
Pork & Gravy  
Sausage, Beef & Pork, in Water, Canned  
Sausage Patties, Canned  
Sausage, Pork, Canned  
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Soup, Noodle, with Chicken, Dehydrated  
Soups, Dehydrated  
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WHICH CONFORM TO  
QUARTERMASTER  
SPECIFICATIONS

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are Scientifically Prepared and  
Laboratory Controlled:

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Royal Soluble Seasonings  
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\*Purified Cereal Binders  
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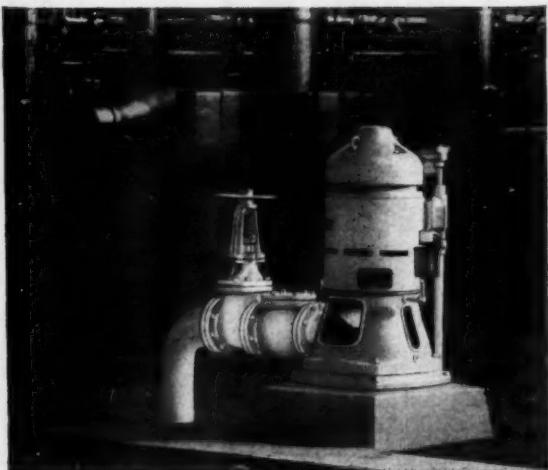
Prague Powder®, made or  
for use under U.S. Pat. Nos.  
2054623, 2054624,  
2054625 and 2054626  
\*U.S. Sterilization Pat. Nos.  
2107697, 2189947 and 2189949



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**LABORATORIES, Inc.**

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Layne designs and builds well water systems of any size or capacity for serving any purpose—municipal, industrial, agricultural or drainage. In buying a well water system, be sure the one you select is proven in durability. Once installed it is yours regardless of lasting quality. Be extra sure that the one you buy is right. For further information, catalogs etc., address

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General Offices, Memphis 8, Tenn.

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**VERTICAL Turbine PUMPS**

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# **THE NATIONAL Provisioner**

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THE NATIONAL PROVISIONER

DAILY MARKET SERVICE

ANNUAL MEAT PACKERS GUIDE

THOMAS McERLEAN, Chairman of the Board

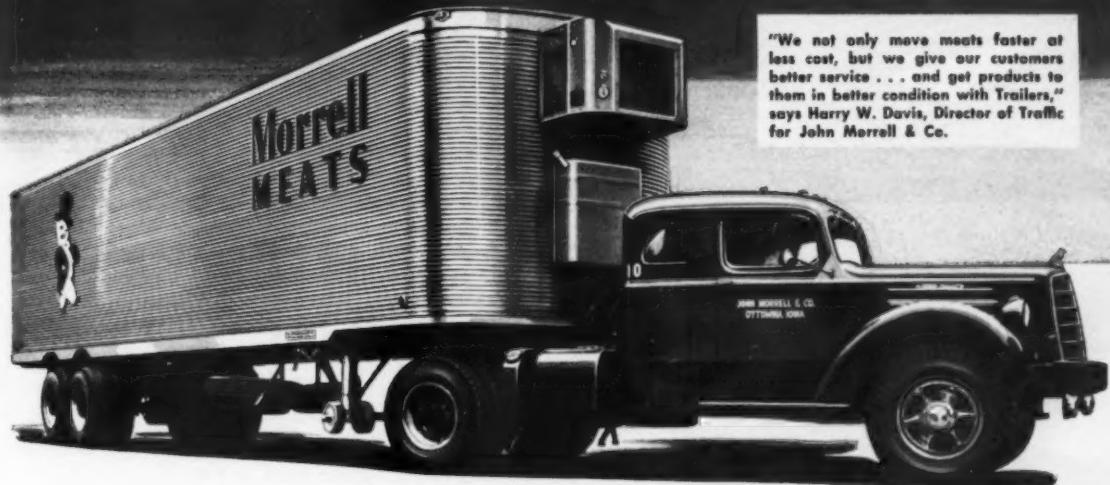
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# FOOD via Stainless Steel Fruehaufs



"We not only move meat faster at less cost, but we give our customers better service . . . and get products to them in better condition with Trailers," says Harry W. Davis, Director of Traffic for John Morrell & Co.

...brought to you **FASTER, FRESHER...CHEAPER, TOO!**

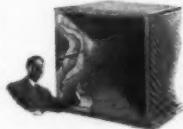
## **FASTER**

BECAUSE OF FRUEHAUF'S SMOOTH, EASIER-ROLLING GRAVITY-TANDEM! Users report this Suspension pulls one gear higher . . . gives up to 247,000 miles per tire!



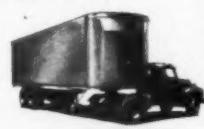
## **FRESHER**

BECAUSE FRUEHAUF STAINLESS STEELS FEATURE "ENGINEERED" INSULATION. Foods arrive fresher in Fruehaufs because of non-corrosive Stainless Steel; precise insulation.



## **CHEAPER, TOO!**

FRUEHAUFS HAUL BIGGER LOADS . . . NEVER WEAR OUT! Stainless Steel is stronger and lighter . . . non-corrosive . . . can't rust out!



## WORLD'S LARGEST SERVICE NETWORK



80 Factory Branches coast-to-coast are Headquarters for low cost Trailer and Truck Body maintenance and repair.

FOOD via Stainless Steel Fruehaufs . . . is brought to you **FASTER, FRESHER . . . CHEAPER, TOO!** Fast, low-cost Trailer Transportation saves you money on the things you buy every day — on nearly everything you eat, wear and use. Trailers help industry cut overhead by hauling *more for less* . . . enabling industry to give you better products *cheaper*.

Fruehauf Trailers, tailored to their tasks in over 100 different industries, are proving themselves to be the cost-cutting "champs" on the highway. Operating records prove no other Trailer costs less to operate . . . per mile, per day, per year. For full facts on the *Trailer way to transportation savings* in your business, ask for Fruehauf's free "Transportation Cost Analysis." Write — Fruehauf Trailer Company . . . Detroit 32 . . . Los Angeles 58 . . . In Canada: Weston, Ontario.

TRUCKS HELP BRING YOUR FOOD—The U. S. Department of Agriculture has estimated that 98 per cent of this country's farm products moves all or a good part of the way to market by truck and Trailer.



1000 MILES  
in  
31  
HOURS



This Fruehauf hauls 27,500 lbs. of fresh meats and butter 1,000 miles in 31 hours — from Ottumwa, Iowa to Mobile, Alabama — almost two days faster than by previous methods.

This same Fruehauf returns with supplies for Morrell — burlap bags, barrel staves, syrup and processing meats — adding to the money-saving, time-saving advantages offered by Trailers.

# FRUEHAUF Trailers

WORLD'S LARGEST BUILDERS  
OF TRUCK-TRAILERS

Folding window box by Interstate  
Folding Box Company.



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Milprint Inc.



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Insist on the  
**BEST WRAP for CURED MEATS**  
**LUMARITH\*** TRANSPARENT FILM

THE "*Breathing*" WRAP

**BEST** for Display. Wrinkle-free, crystal clear, crisp Lumarith wrap make sales-attractive merchandise.

**BEST** for Mold and Slime Protection. Lumarith "breathes" through its entire surface . . . retards mold and slime.

**BEST** for Non-fogging Clarity. Even under refrigeration, Lumarith never fogs up or clouds.

**BEST** for Greaseproof, Clean Handling. No grease gets through Lumarith. Does not absorb fats or salt. It is always crisp, dry and clean to the touch.

Write for more information. Celanese Corporation of America, Plastics Division, Dept. 139-A, 180 Madison Avenue, New York 16, N. Y. In Canada, Canadian Cellulose Products Limited, Montreal and Toronto.

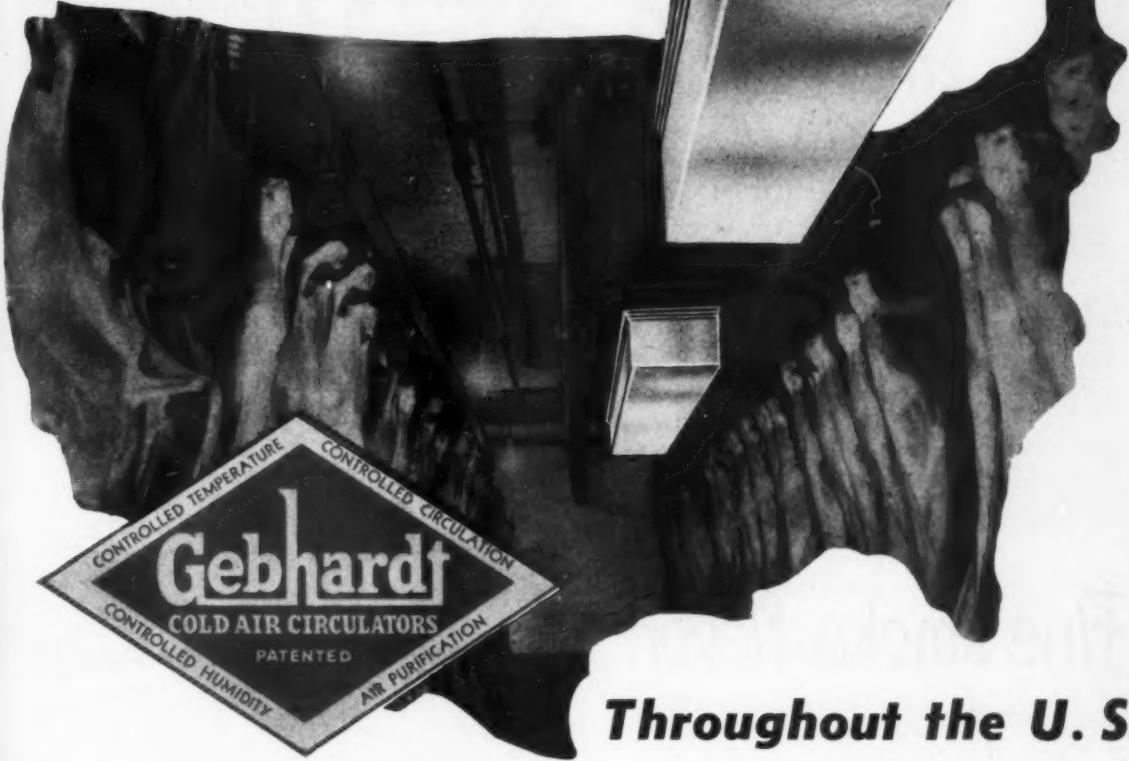
**Celanese** PLASTICS

\*Reg. U.S. Pat. Off.



Folding window box by  
Interstate Folding Box Company.

- CONTROLLED HUMIDITY!**
- CONTROLLED CIRCULATION!**
- CONTROLLED TEMPERATURE!**
- AIR PURIFICATION!**



**Throughout the U. S.**

## **GEBHARDTS CONTROLLED REFRIGERATION is keeping fresh meats FRESH LONGER!**

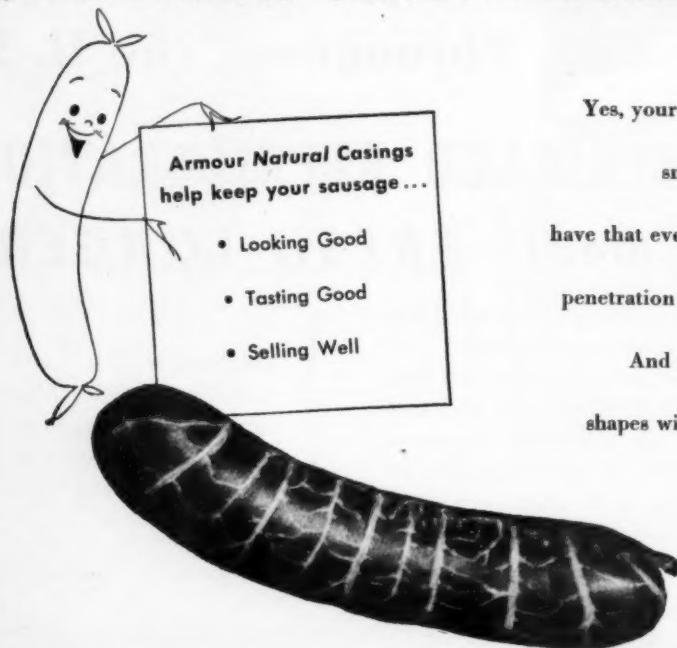
The round-the-clock and round-the-country protection of GEBHARDTS Controlled Refrigeration keeps the bloom on beef, veal and lamb . . . and produces an ionizing effect that maintains the bright color and fresh appearance for a longer period of time. GEBHARDT Cold Air Circulators installed in your fresh meat cooler will account for a saving in shrink alone of more than 1%. GEBHARDTS maintain a uniform circulation of air that is vital to keeping meat at its sales-inviting best. Write today for illustrated catalog . . . or consult a Gebhardt Engineer about your immediate problem!

GEBHARDT COLD AIR CIRCULATORS are fabricated of high-lustre Stainless Steel to insure complete sanitation, cleanliness and purity.

**ADVANCED ENGINEERING CORPORATION**  
1802 West North Ave. • Milwaukee 5, Wisconsin



## Fine smoke flavor... IN ARMOUR NATURAL CASINGS!



Yes, your sausage will have that good-tasting

smoke flavor, because Armour *Natural Casings*

have that even porosity that insures maximum smoke

penetration — gives your sausage a delicious, tangy flavor.

And their wide variety of uniform sizes and

shapes will fit all of your needs.

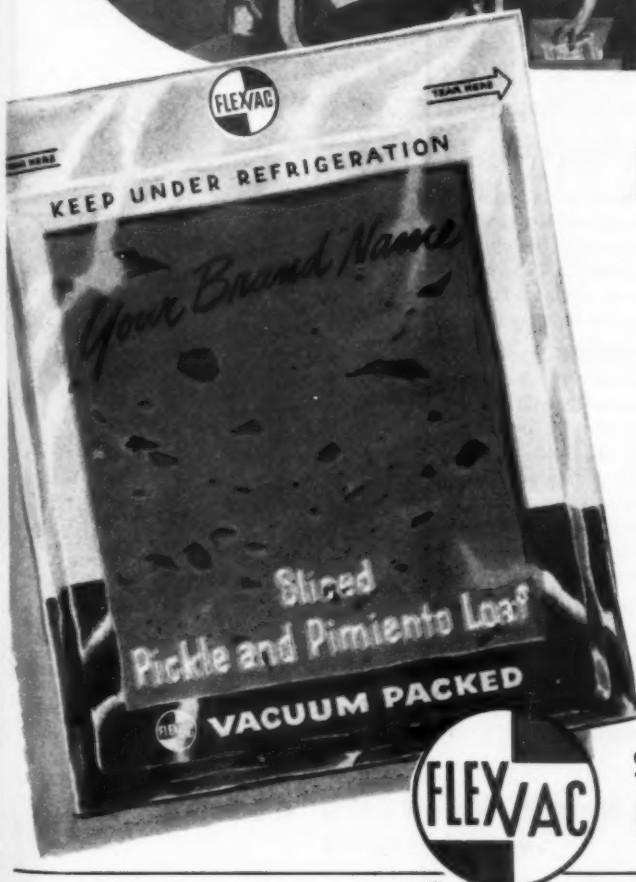
Casings Division • Chicago 9, Illinois

**ARMOUR**

**AND COMPANY**



## NEW FLEX-VAC PACKAGING INVENTION DOES WONDERS FOR SELF-SERVICE SAUSAGE PROFITS



### The Amazing **FLEX-VAC Pack**

Now used by more than a score of leading packers.

\* It's tough! It's transparent! AND it's Vacuumized! FLEX-VAC is the new self-service package for sliced sausage you've been hearing about! Air is removed to assure maximum keeping qualities and minimum discoloration. Fully printed in color, FLEX-VAC puts positive brand identifications to work for you at the point of sale; lets you make the most of your brand name advertising. Highly transparent and flexible, it aids skilled package design in making the best use of appetite-appeal to spur impulse sales.

SEND TODAY FOR FREE ILLUSTRATED BROCHURE giving you details of these and twelve other advantages of FLEX-VAC.

**STANDARD CAP AND SEAL CORPORATION**  
**FLEX-VAC** Sales and Service Offices

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629 Grove St.

Chicago  
333 N. Michigan Ave.

Los Angeles  
2820 East 12th St.

# BESURE!

USE CUDAHY PORK CASINGS  
THEY'RE DOUBLE TESTED!

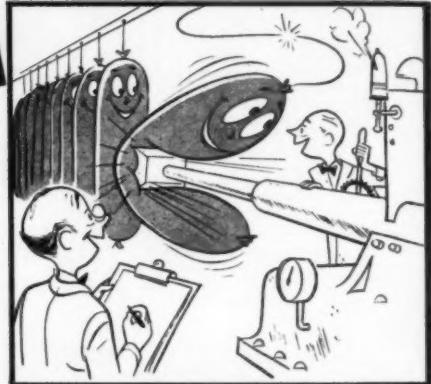


## Here's How Cudahy Double Tested Pork Casings Boost Your Profits ...

**LESS CASING-BREAKING** means minimum work stoppages, inspection costs, rejects...lower stuffing costs. To withstand stuffing pressures without breaking, guaranteed-strong Cudahy Pork Casings are rigidly tested for strength.

**BETTER-LOOKING SAUSAGES** increase sales. Always uniform in size, Cudahy Pork Casings assure smooth, well-filled sausages of uniform weight, neither over- nor under-stuffed. Nothing increases sales like this plump, appetizing appearance. Capture the evenly-smoked flavor and sealed-in juiciness *natural* casings afford—switch to Cudahy Pork Casings.

**TALK TO YOUR CUDAHY CASING EXPERT...** he'll gladly demonstrate the difference. For your needs there are 79 different kinds of pork, sheep and beef casings...and many Cudahy Branches. So write, wire or phone *today*!



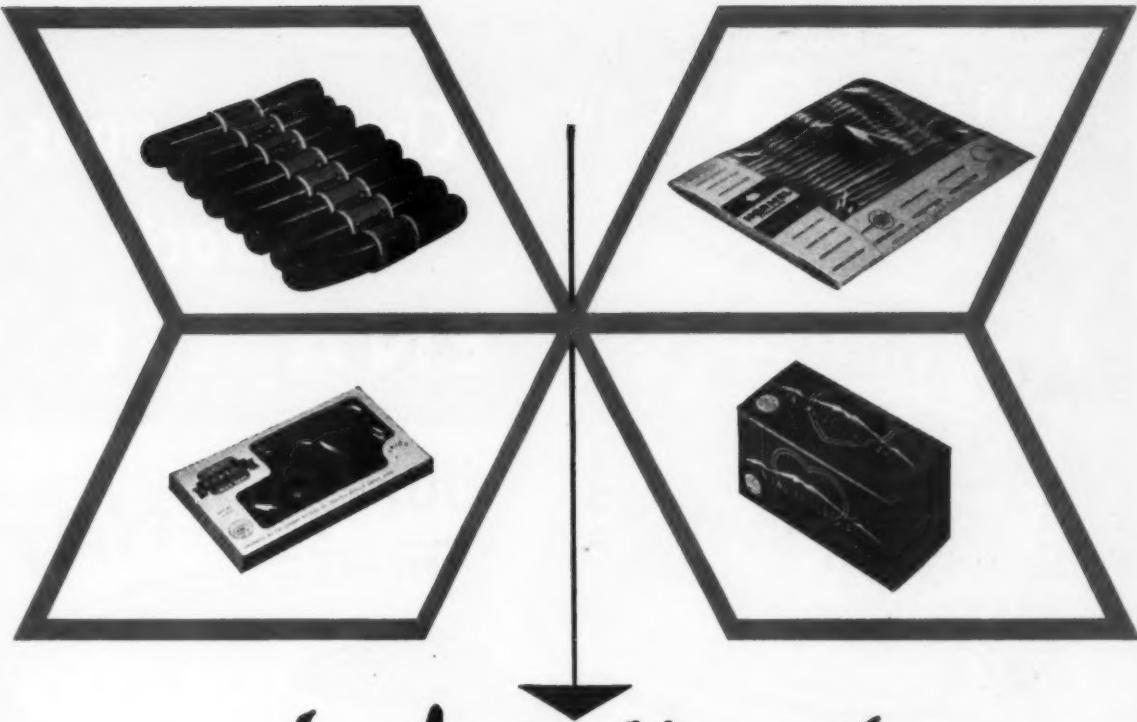
Tested First For Strength ...



Tested Again For Uniform Size

**THE CUDAHY PACKING COMPANY**  
OMAHA, NEBRASKA

Producers and Distributors of Beef and Pork Casings  
Producers and Importers of Sheep Casings



# *Look to Marathon*

*...for new developments in meat packages  
with sales appeal and product protection!!*

A pioneer in creating new packaging for the new *self-service* way of buying . . . Marathon is constantly looking for new ways of improving meat packaging to keep pace with the tremendous interest in self-service selling.

Marathon packages are designed to give meats "buy appeal" . . . provide the meat-packer with efficient packaging lines . . . be simple for the retailer to handle and display. They also provide the specific protection demanded by each product.

Among Marathon's answers to industry-wide packaging problems are Kartridg-Pak bands for frankfurters and other link sausages, Wallet-Pak for pork links, dried beef, and other processed meats, Wonder White cartons for lard, and Pick-Pak packages for bacon. Increased sales have proved these packages fill real needs.

And that's not all! Marathon research and product development experts are today studying market needs and developing new packaging answers to those needs.

*Watch Marathon for more to come!*

**MARATHON**



*Protective Packaging FOR AMERICA'S FINEST FOODS*

LOWERS MAINTENANCE HENCE PRODUCTION COSTS  
MAKES A MAGIC WAND OUT OF YOUR PAINT BRUSH

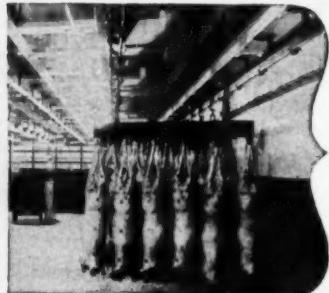


# Chemistry pulls miracle ENAMEL

## OUT OF THE HAT

GOES ON DRY OR WET SURFACES

MIRROR-SMOOTH • PORCELAIN-HARD



Damp-Tex does not taint food. It's safe. Now whiter. Dries in a few hours. Resists normal acid, alkali and alcohol conditions. Used in 8,457 plants to reduce deterioration, rot, mould and rust.

**PAINT OUT**  
Rot, Rust,  
Kill Germs...

**PAINT IN**  
Porcelain-Like, Non-  
Porous, Sanitary  
**DAMP-TEX**

Damp-Tex\* offers bactericide, fungicide and rust resistance to stop deterioration. Goes on wet surfaces as well as dry. Easy to apply. Gives porcelain-like high, light-reflecting beauty that washes like glass.

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WAREHOUSE STOCKS NEAR YOU  
\*Pre-treated Damp-Tex

REDUCE  
DEPRECIATION  
—LOWER COST



Discovered by STELCOTE MFG. CO. • ST. LOUIS 3, MO. • Proven in 8457 Plants

TRY  
**DAMP-TEX**  
WITHOUT  
RISK

Write on your letterhead  
the word "Damp-Tex".  
Mail to us. We will send you  
details of  
our no-risk  
trial offer.



UP TO DATE  
METHODS  
WITH

FLEX-O-MATIC

MEAT PROCESSING OVEN



- MOST WANTED FEATURES
- LESS BAKE-OUT LOSS
- CLOSE CONTROL OVER TEMPERATURES
- SIMPLE, AUTOMATIC OPERATION



UNION  
STEEL  
PRODUCTS  
COMPANY

ALBION, MICHIGAN

Manufacturers of Flex-O-Matic Meat Processing Ovens, WENDWAY Sanitary Steel Rod Belt Conveyors, Stainless Steel Meat Trucks, Portable Racks, Wire Shelves, Ingredient Bins and Work Tables.

**DO IT  
NOW!**

Investigate the FLEX-O-MATIC before you buy. You will be glad that you did!

Send us information and quotation on the proper size FLEX-O-MATIC Meat Processing Oven (give production in pounds per hour).

NAME  
FIRM  
ADDRESS  
CITY

# Like this record of low-cost maintenance?

make it yours  
with dependable quality

## CRANE VALVES

### A CASE HISTORY FROM CRANE FILES

**PROBLEM:** To choose a pressure regulator that would assure a steady, unvarying steam supply to cooking kettle for an exacting brewing process.

**WORKING CONDITIONS:** Regulator subject to continuous operation 24 hours per day. Main steam supply at 100 psi to be constantly reduced and maintained at 30 psi.

**SOLUTION:** Crane No. 960 Brass Pressure Regulator. (Former model with integral non-renewable cylinder.)

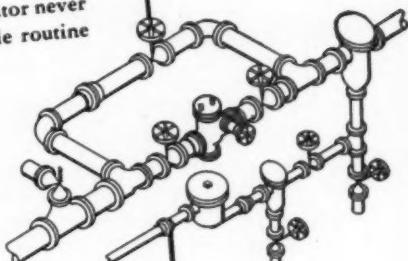
**RESULT:** For 16 years, throughout its lifetime, the Crane 960 Regulator never failed, never faltered, never required more than prescribed simple routine servicing.

Replaced with new Model 960 Crane Pressure Regulator. With all wearing parts renewable, it will virtually never wear out. Now in service 18 months; operating cost: zero.

A typical example of the long life and low-cost maintenance that make Crane Quality the best value in all types of valves. That's why... More CRANE VALVES are used than any other make.



No. 960 Crane Brass Pressure Regulator for steam or air. Literature on request through your Crane Branch or Crane Wholesaler.



# CRANE

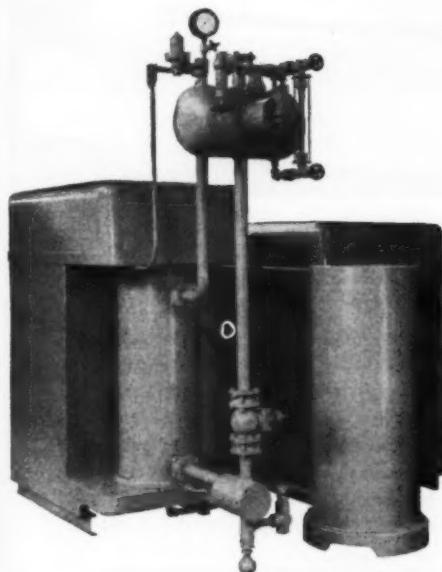
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Branches and Wholesalers Serving All Industrial Areas

**VALVES • FITTINGS • PIPE • PLUMBING • HEATING**

**Votator**  
LARD PROCESSING APPARATUS



## How to **CUT** **LARD** **COSTS!**



Rated capacity of this  
**VOTATOR** Lard Processing Unit  
is 5000 pounds per hour.

VOTATOR - T. M. Reg. U. S. Pat. Off.

AUTOMATIC, completely enclosed, under positive control. A-VOTATOR Lard Processing Apparatus makes it easy for you to produce smooth, creamy, fine-textured lard . . . more economically. Here's why . . .

- VOTATOR Processing Apparatus chills and plasticizes lard six to ten times faster than any other known heat-transfer mechanism.
- Less than half the floor space of roll cooling is needed.
- Labor requirements are reduced, compared to other methods.

### UNIFORMITY

Uniform results for every run are assured because identical operating conditions can be maintained. Weather will not affect product quality.

Predetermined control settings can be established and air can be incorporated in desired quantity or completely excluded. Inert gases such as nitrogen can be substituted for air.

VOTATOR Processing Units are available for capacities of 3000, 5000, and 10,000 pounds per hour. Write now for complete information. The Girdler Corporation, Votator Division, Louisville 1, Kentucky.

**GIRDLER** CORPORATION  
Votator Division

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## CHEVROLET ADVANCE-DESIGN TRUCKS



### New FEATURES! New QUALITY! New VALUE!

You'll find everything in these new 1951 Chevrolet trucks—everything that has made Chevrolet the world's most popular make *plus* new features and improvements that put them still farther ahead of the field. As a truck user, you'll welcome Chevrolet's new, better designed brakes for their increased effectiveness . . . their thrifty long life and extra safety! You'll recognize important

contributions to trucking in Chevrolet's Dual-Shoe parking brake, the new Ventipanes, and Chevrolet's new cab seats . . . the very tops for riding comfort! See your Chevrolet dealer and take a good look at these 1951 Chevrolet trucks at your first opportunity. The "best in the business" are better than ever today! Chevrolet Motor Division, General Motors Corp., Detroit 2, Mich.

#### CHEVROLET ADVANCE-DESIGN TRUCK FEATURES

TWO GREAT VALVE-IN-HEAD ENGINES—the 105-h.p. Loadmaster or the 92-h.p. Thriftmaster—to give you greater power per gallon, lower cost per load • POWER-JET CARBURETOR—for smooth, quick acceleration response • DIAPHRAGM SPRING CLUTCH—for easy-action engagement • SYNCHRO-MESH TRANSMISSIONS—for fast, smooth

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Solve seasoning problems for good

with these consistently fine

Fearn products

How much better and more efficient it is for you . . . how much simpler . . . when you can depend on *one central source* for all of your major seasonings. That's why Fearn brings you this long, *complete* line of fine seasonings to meet your various needs. And remember, too, Fearn's newest seasonings are based on blends of *pure, natural spice extractives*. This means absolute uniformity of strength at all times . . . for *consistently fine product flavor* in every batch, *consistently fine sales appeal*, day in, day out.

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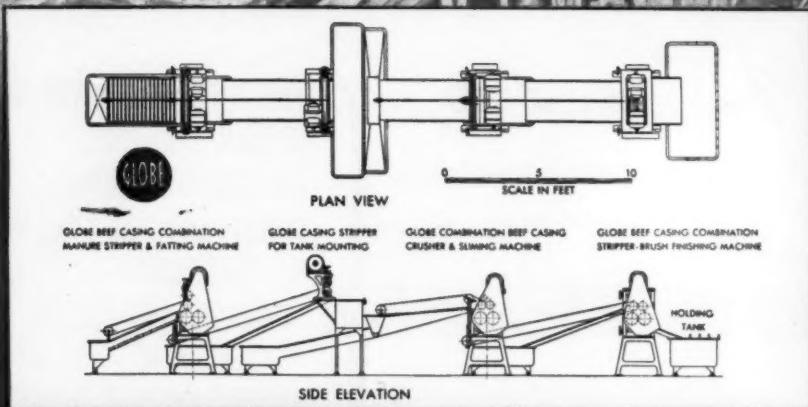
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## WORK FOR MORE MEAT—NOT LESS

The statement on meat price control made last week by representatives of the American Meat Institute, the National Independent Meat Packers Association and the Western States Meat Packers Association is an excellent summary of the industry's position. Meat processors who are not familiar with it should obtain a full copy or read the outline which begins on page 21 of this week's PROVISIONER.

It is especially gratifying that the three major associations united in stating the industry's views and in offering a *positive* program through which the evils of price control and rationing might be avoided.

As the magazine goes to press it appears that the industry may be denied an opportunity to demonstrate that such a program would work. Reports from Washington indicate that an order freezing prices, including those on meats, may be expected in the near future.

The prospect is dismal and disheartening. It is beyond understanding that such a policy should be adopted in the face of the bitter experiences of the past decade.

If, by any chance, the livestock and meat industry should gain a temporary respite, that grace period should be used to persuade the people, *by words and action*, that the industry's program is much more in the public interest than any restrictive policy would be. Although facts and logic may appear to convince legislators and administrators, they don't stay convinced; the only alternative is to persuade those who will pay the heavy bill for attempts at price control.

It certainly is in the interests of the livestock and meat industry to carry out the following plan:

1. Inform the public through every available medium of the impracticability of price control. Emphasize that control now, as in 1942-46, means less meat, rationing, inconvenience, black markets, loss of essential by-products, a waste of public funds and, eventually, a distortion of prices and supplies which might require years to correct.

2. Inform the public that the livestock and meat industry has a sound alternative program which the industry will try to carry out, but which will require some time to make effective.

3. Do the things the livestock producer and meat processor can do to make the AMI-NIMPA-WSMPA three-point program work. That program to hold down meat prices without rationing or controls calls for:

- A) Increasing supplies of meat available for purchase.
- B) Keeping disposable income levels down.
- C) Keeping supplies of alternative goods and services up.

The livestock and meat industry cannot do much about Points B and C, with the exception of continuing to point out to the public and government that it is "economic nonsense" to permit an increase in consumers' dollar incomes "without an equivalent increase in the flow of goods and services that make up their real incomes." Points B and C are policies necessary for the stabilization of *all* prices.

The industry can and should do something about Point A. It must start a chain reaction which, moving slowly as such developments do in agriculture, will insure that increased demand in late 1951, in 1952 and 1953 will be balanced with larger meat supplies.

The World War II peak production of 25,200,000,000 lbs. of meat can be attained again. Feed grain and concentrate supplies indicate that we can feed as heavily from current production, without depleting grain stocks, as we did in the peak war years. Moreover, our roughage-consuming animal numbers are much below 1942 and considerable expansion is possible. Substantially greater quantities of feed can be produced by American farmers through improved methods, better fertilizer application etc., and there is a great opportunity for producing more meat from each unit of feed used. It is not at all improbable that, over a period of three to five years, meat supplies could be increased 25 to 30 per cent over the 1950 level.

The paragraph above lists in a general way a few of the factors which make it

possible to increase supplies of meat. Before such expansion can occur, however, the necessity (from both the patriotic and selfish standpoints) for doing the job, and the methods by which it can be accomplished, must be sold to the nation's livestock producers.

Every agency and individual dealing with the livestock producer—the Department of Agriculture, agricultural colleges, county agents, farm papers, livestock associations, commission firms and packer livestock buyers—should join

in making this educational effort fully effective.

The manner in which livestock producers and meat processors cooperated in the pork promotion campaign during the winter of 1949-50 to avoid support buying by the government proves that a joint approach to a problem can be successful.

Let's see if the industry can help itself to avoid price control and rationing.

THE EDITOR

## Government Moves Toward Price Control In Form of a General Freeze

**H**OPEs that the government would abandon its "symptomatic" approach to inflation, and use its price control powers sparingly if at all, were dying this weekend after C. E. Wilson, director of mobilization of defense production, declared that "the law must be invoked . . . for allocation of materials, for prices, rents and wages—for whatever controls are necessary to prevent inflation, to promote production for defense and provide a fair distribution of commodities among all our citizens."

Wilson also indicated that action may be speedy, stating:

"Whatever the causes for delay up to now, we must proceed with courage, speed and forthrightness to adopt the controls which will insure stability and fairness in our civilian economy."

The policy statement by the director of mobilization fitted in with reports from other government sources that prices of a large number of commodities may be frozen within the next few days. Some rumors indicated that the freeze order may set December 1 as the pricing date while there were other reports that rollbacks may be required or that January 1 price levels may be employed.

Price Administrator Michael V. DiSalle said at midweek that he doubted whether the wage-price freeze would come within five or six days, as some sources had stated, but contradicted the report that the freeze would cover only strategic commodities. He said that selective controls will not work and predicted a general order along the lines of the General Maximum Price Regulation issued during World War II.

DiSalle noted that there would be some inequities as a result of a freeze, but emphasized that it is preferable to invoke controls now, before formulas can be worked out to avoid inequities, "than to let prices get completely out of hand."

Edward J. Phelps, consultant to ESA, said this week that within two or three weeks, or at least another month, ESA will have the nucleus of a staff to handle a price freeze.

While there were reports that some government officials are opposing vigorously the inclusion of meat in the freeze order, others insist that it would be impossible to leave meat out of a general freeze. Moreover, DiSalle's comment that meat and some other foods would probably be rationed with

in five to six months to reduce inequities is regarded as a good indication that stabilization officials have decided to try meat price controls soon.

Paul Porter, Leon Henderson and Chester Bowles, former administrators of the Office of Price Administration, conferred with stabilization officials in Washington this week.

In Chicago ESA officials met on January 14, 15 and 16 with advisers and consultants from the meat packing industry and with former OPA staff members. The group was the same one which conferred in Washington on December 18 and 19. Various control plans were discussed at the three-day meeting.

It is reported that one proposal would restrict legal slaughtering to those who were engaged in the business in some recent representative period. Slaughter quotas were discussed and the opinion was expressed that meat rationing probably would not be needed this year.

ESA officials also met this week with packers, hide dealers, brokers and renderers to discuss various methods of stabilizing hide prices. The meeting

discussed a price freeze for the industry, reimposition of a modified regulation similar to OPA's RPS 9 of World War II and control of prices through allocations. Shortcomings of previous hide ceiling regulations were discussed and recommendations made for improved control methods.

(Just at press time it was learned that Alan Valentine resigned as economic stabilizer. He is succeeded by Eric Johnston.)

## International Packers Has Profitable 1950 Operations

Operations and earnings of International Packers Ltd. outside of Argentina in 1950 will compare favorably with the preceding two years and indications are that results in Argentina also have been profitable, Joseph O. Hanson, president, revealed to stockholders this week. The audit for the Argentina company has not yet been completed. It will determine the amount of compensation due to losses sustained in meat packing between October 1946 and August 1950.

Regulations of the Central Bank of Argentina provide for transfer out of realized profits of not more than 5 per cent annually of the amount of investment in the name of the foreign holder.

### NIMPA STUDY OF CRITICAL JOBS IN PACKING INDUSTRY

The National Independent Meat Packers Association has furnished the Committee on Essential Occupations of the Department of Labor a survey of the percentage of packing plant employees in three age groups who are employed in seven occupations the Association believes are "critical" occupations. The figures cover 23 companies having a total of 8,288 employees. This information was requested by the committee when NIMPA presented and defined the list of critical occupations (see page 24, THE NATIONAL PROVISIONER of December 30, 1950).

The survey shows that only 2.3 per cent of packinghouse employees are within the present draft age limits and that should the ages be expanded so as to include 27 to 35 years, another 5.7 per cent would be included. This indicates, NIMPA points out, that the national defense would not be materially affected by deferring these employees.

The seven critical occupations and the tabulation of workers in the three age groups, for 23 companies which are members of the National Independent Meat Packers Association, are as follows:

	Age Group 1 (18-25)	Age Group 2 (26-35)	Age Group 3 (Over 35)	Total	Per Cent of Total
1. Managerial personnel from ass't. supervisor or ass't. foreman through the top executives.....	18	82	472	572	6.9
2. Butchers (Knife men).....	127	291	781	1,199	14.5
3. Choppers (Sausage dept.).....	8	11	41	55	1.1
4. Smokers (all types).....	9	20	62	81	1.1
5. Maintenance mechanics, such as machinists, electricians, pipe fitters, electric and arc welders, carpenters, blacksmiths.....	25	44	185	254	3.0
6. Power plant employees (Eng. and Fireman).....	6	35	117	138	1.7
7. Livestock buyers .....	1	8	20	28	.3
Total .....	189	471	1,687	2,347	-
% of Total	2.3	5.7	20.4	***	28.4

# Industry Tells Why Price Control Won't Work and Offers Alternative Program

**C**ONCLUSIVE reasons why price controls should not be placed on meat were presented jointly to the Economic Stabilization Agency, January 10, by the American Meat Institute, National Independent Meat Packers Association and Western States Meat Packers Association.

The first point which the presentation established is that there is no economic necessity for controls. Even if there were a shortage of livestock and meat, which there is not at present or in the foreseeable future, price and distribution controls would not be the answer. Furthermore, meat rationing, with subsequent black markets, is unavoidable with price controls. Likewise, rationing without price controls would be impractical for no rationing system will work which does not succeed in getting meat into the channels where it can be rationed.

But even though the industry representatives believed their case against controls to be "so clear and obvious that there is little point to belabor the point further," because of the trends toward controls at the present time they gave ESA their views as to what it is going "to be up against" should meat price controls be decided on. Views of the associations were expressed at the ESA meeting by John Holmes, Swift & Company president, who read from a prepared document. The greater part of this material discusses the difficulties which the government can reasonably expect if controls are imposed.

Asserting that the meat industry is one of the most complex of all industries, characterized by frequent and often extreme fluctuations in supplies and variations in demand, nevertheless in normal times, the document states, the industry accommodates itself to absorb these variations. Meat is a commodity that flows through dozens of divergent channels. It is highly perishable; it can take many alternative forms and, in fact, is constantly changing in both form and quality from the beginning to the end of the marketing process.

Under the heading "peculiarities of the industry," the document cites eight specific points.

1. Because livestock, like people, are all different, it is almost impossible to define the unit of livestock except by very broad categories. The grade of live cattle, for example, is a matter of judgment of buyers and sellers.

2. Cuts of meat are very difficult to define in terms of their economic specifications, such as grade, fat, trim, tenderness, content of bone, etc.

3. Meat is perishable and must be sold within a few days if waste is to be avoided. The fact that some meat is cured, cooked or frozen is only a minor qualification of this statement.

4. No one controls the supply of livestock coming to market; no individual packer or farmer could control it.

5. Meat can be sold fresh, frozen, cured, dried, smoked or cooked. It can be manufactured into sausage or canned meats or combined with other foods, depending on the desires of consumers.

6. Although the great bulk of meat moves from the midwestern and mountain states to the populous areas of the coasts, every state has some local production and there are numerous cross currents of trade affected. Normally, price changes efficiently direct the flow of livestock and meat to all localities. Small errors in any fixed pattern of prices can deprive whole communities or areas of their meat. It is impossible for a rigid ceiling structure to work very satisfactorily. Freight and tare are not the only considerations; meat shrinks in transit and the owner assumes a certain risk in shipping meat long distances.

7. People handling livestock and meat include ranchers, feeders, livestock dealers, livestock market agen-

cies, meat packers (processing and non-processing), non-slaughtering processors, wholesalers and jobbers, hotel supply houses, hotels and restaurants, shipping suppliers and retailers. Also, operators in one branch of business often engage in other operations as well.

8. Thousands of individuals and business firms are engaged in the operations listed. In addition, during the last war 1,200,000 farmers were licensed to sell meat.

Price, the argument continues, is only one of the many variables in the meat business. "If price is held constant, other market factors are easily changed. In normal times, prices vary seasonally, weekly, daily and often hourly to bring about a delicate balance between scarcity or surplus. Price changes are particularly important in an industry where if, for instance, you kill a hog to get a ham, you produce at the same time a large number of different products such as loins, lard, pigs feet, etc. Frequent price changes are necessary to clear the market of these different products."

The document discusses in some detail the complexities of controls imposed in the last war. Even if control agencies succeed in defining all of the characteristics of all products of the industry, the regulations would be unenforceable because neither the industry nor the control agency's staff could be familiar enough with the regulations. Under OPA, a slaughterer of beef had to be familiar with more than 100 regulations and more than 1,000 amendments, totaling more than 500,000 words. One cut of beef required over 600 words to define it, and it would take an expert in both anatomy and geometry to understand it.

The rest of the document deals with some of the "serious, if not unsurmountable" administrative problems involved in controls: 1) Local price and rationing boards would be necessary and when the country is not in all-out war it is questionable whether suitable voluntary help could be obtained. 2) Human nature being what it is, we can reasonably expect a full recurrence of the type of bribery, corruption and local favoritism that was characteristic of the last control period. 3) In the last experience, many violators were not punished because local courts did not view very seriously violations which seemed to increase the local meat supply.

"The breakdown of controls in an important area such as meat and live-

(Continued on page 38.)

# New York Meat Processor Adds Steadily to Plant Facilities



**E**XPANSION in the business of the Plymouth Rock Provision Co. has made it necessary in recent years to enlarge working space and add new facilities at its main meat processing plant in the Bronx, New York. The firm operates another plant in New York where canning is done under federal inspection.

The most recent expansion job at the Plymouth Rock plant resulted in the addition of about 7,000 sq. ft. of floor space which is being employed for various operations and refrigerated storage.

One of the new rooms is equipped for bacon slicing and packing with the aid of a high speed slicer. Although the room is not rectangular in



ABOVE: Exterior of the plant with office on the second floor of the newer section at the right. LEFT: Joseph Levy, president, and Lester Levy, secretary, are interrupted in conference by a telephone call.

shape, it is well adapted for bacon operations and permits use of a straight conveyor.

Five air-conditioned smokehouses have been installed. These are fully automatic in operation and have a capacity of around 30,000 lbs. of product. The firm tender-treats its hams and shoulders.

Four new coolers were added during recent construction. In most refrigerated locations in the plant fin coils are employed for cooling. These are defrosted automatically and provision is made for trapping and eliminating the drip. Management of the Plymouth Rock company believes that refrigeration employing natural air circulation is suitable for most provision plant areas, provides comfortable working conditions in such departments as bacon slicing and frankfurts peeling and minimizes shrinkage of finished meats. Auxiliary fans are used in smoked meat hanging coolers for a period after the hot product goes into the room.

Blower type refrigerating units are installed in the plant's freezer. New refrigeration facilities are of the low pressure type with Freon as the refrigerant and condensing compressors are hung from the ceiling in the truck ways rather than being placed on the floor.

A frankfurts peeling and packing room is another new unit at the Plymouth Rock plant.

Brick is employed as a flooring material generally throughout the plant. Management has found that it stands up well under heavy trucking and exposure to fats and hot water.

The company purchases its raw materials in carload lots and distributes processed meats in the New York metropolitan area through its own route



HIGH SPEED BACON slicing and packaging line. The former is at right and is not shown. Top photo shows part of the sausage room.



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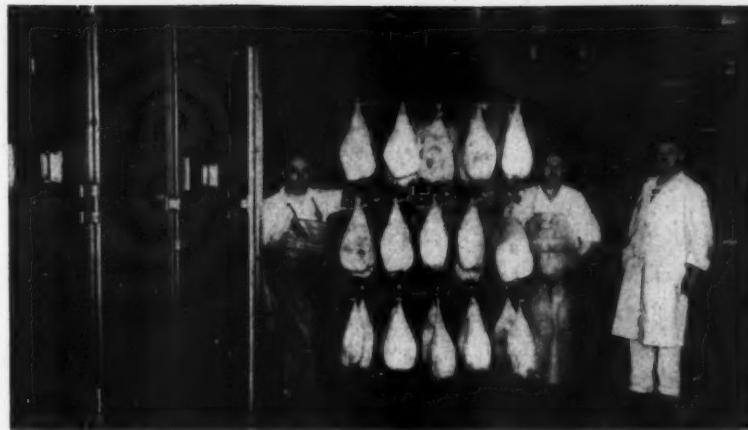
CHOP—CUT CUTTER



system, jobbers and wholesale markets.

The Plymouth Rock Provision Co. was founded by Barney Levy who, after a partnership with Jacob Fisher in Fisher & Co., acquired the Bronx Provision Corporation. His sons, Joseph

Julian Engineering Co. of Chicago. York Corporation fin coils and blower units are employed for refrigeration. The Allbright-Nell Co., Chicago, furnished the high speed slicer and belly former for the bacon slicing room. The



TOP: One of the new coolers at the Plymouth Rock plant. BOTTOM: Bringing a load of hams out of the smokehouse.

and Lester, became associated with the firm and operations were moved to the present location in 1935. The canning plant at 143rd street was taken over in 1938.

The sausage and meat smokehouses for the plant were furnished by the

new departments have been equipped with Taylor instruments and Toledo scales and overhead tracking was furnished by the New York Tramrail Co. Additional equipment by John E. Smith's Sons Co. is being installed in the sausage department.

## Retail Meat Dealers to Convene in Chicago

A semi-annual meeting of the National Association of Retail Meat Dealers will be held Monday and Tuesday, January 22 and 23, at the Sherman hotel, Chicago. Speakers will include C. B. Heinemann, president, National Independent Meat Packers Association; Vernon Schwaegerle, advertising manager, American Meat Institute; D. F. Houdeshell, manager, meat packing division, Milprint, Inc., and M. O. Culkin, manager of meat merchandising, National Live Stock and Meat Board.

## MID on Corned Beef

Preparation of bulk corned beef in federally inspected establishments is covered by Meat Inspection Division Memorandum 162, issued this week by A. R. Miller, chief of the division. Under the memorandum, the application of curing solution to beef cuts such as briskets, navels, clods, middle ribs, rumps, and the like, which are intended for bulk corned beef, shall not result in an increase in the weight of the finished cured product of more than 10 per cent over the weight of the fresh meat. This memorandum will be effective March 1.

Seattle Public Library

## Wilson & Co. Earns \$1.59 Share; Sales Are \$709,000,000

Net earnings of Wilson & Co., Inc., for the fiscal year ended October 28, 1950, were \$4,337,038, equal to \$1.59 per share on the outstanding common stock, Edward Foss Wilson, president, told stockholders in his annual report. Earnings for the preceding year were \$4,593,497, or \$1.71 per share. Net earnings per sales dollar were 0.6c, the same as in the previous year.



E. F. WILSON

Sales and operating revenues for the fiscal year were about the same as those for the preceding year, aggregating \$708,777,211, as compared with \$709,371,240. Working capital on October 28, 1950, stood at \$49,581,074 as against \$51,137,286.

"Since the year 1940, a substantial part of our inventories has been priced under the last-in, first-out method of inventory valuation," Wilson said. "Under this method, the major portion is carried at 1940 costs. In a period of rising prices such as the year just ended, inventory appreciation on these products is not reflected in the reported earnings. Conversely, earnings do not show inventory losses when prices decline."

Higher prices for meat products at the end of 1950 than a year earlier caused substantial increases in accounts receivable and in the inventory value of raw materials, finished products and supplies. Increased bank loans were necessary to meet the added cash requirements, the report notes.

In accordance with sinking fund provisions, Wilson's mortgage indebtedness was reduced during the year by \$953,000, and 5,000 shares of preferred stock were retired.

During the past year Wilson completed a new plant in Ponta Grossa, Brazil, and entered into a long-term lease for a plant in Memphis. A new beef plant was also purchased in Kansas City, Kan., and a modern pork plant is being added to the property. The company's old plant there has been sold. The company's new research laboratory facilities in Chicago were completed during the year and a new golf club factory was constructed at Tullahoma, Tenn.

"Since World War II our company has made good progress in modernization and repairs, but this is a never-ending process," Wilson told stockholders. "We certainly shall need substantial quantities of critical materials for maintenance and improvements if we are to keep efficient and constantly

(Continued on page 88.)

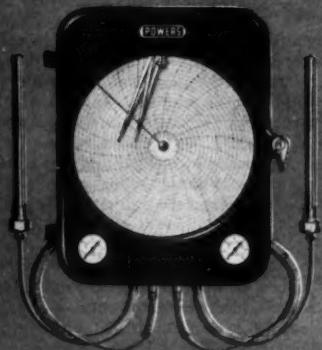
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A. Jurkiewicz, plant superintendent, is shown above testing internal temperature of hams that have been showered immediately after smoking. Temperature variations throughout the house are very small.



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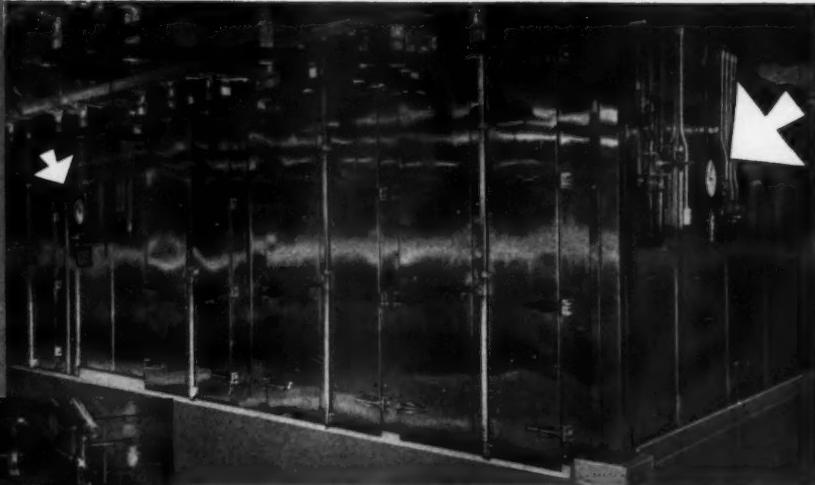
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# PLANT OPERATIONS

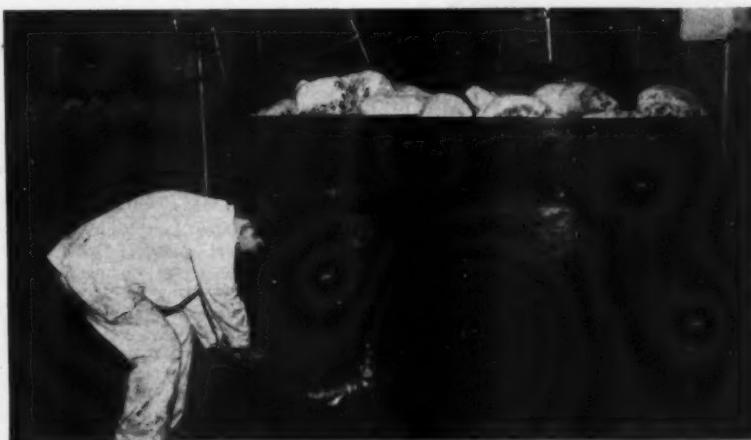
IDEAS FOR OPERATING MEN

## Water Ham Thaw System Cuts Handling

How to defrost freezer or fresh frozen hams is a problem frequently complicated by handling and space requirements. When hams are racked for air thawing, the racks must have sufficient head between layers to permit easy air movement. Since air moved by convection travels slowly, the thawing process is also slow.

The principal disadvantage of rack thawing is multiple handling of product. Whether removed from the freezer

ing piping. While the vats are being filled the return to the pump is shut. The system can be used for a single vat if one end of the T fitting on the return (see photo) is capped. After the vat has been filled, the main water line is closed and the return valve at bottom of vat opened. Water then circulates continuously from vat to pump and back again. This system conserves water, a matter of no small importance where water is purchased. Compared



or a refrigerated car, the hams first must be placed in a container for delivery to the thawing room. Here they are removed and set on the racks. Once thawed they again return to the container for transport to the pickle pumping room. The manner in which hams are placed on the racks tends to defeat efforts at mechanization. Racking remains a tedious hand operation.

A simple, efficient system of thawing hams, which eliminates much handling, has been worked out by the Boston Sausage and Provision Co., Boston. This firm uses recirculated water to thaw its hams to proper pumping temperature. In about 18 hours the internal temperature of the hams is raised to 50 degs.

Each of the vats is fitted with a pipe outlet at the bottom. The vats are located at permanent stations in a series of two. Permanent piping between the vats (see photo) leads back to the circulating pump. Flexible hoses connect the vat outlets with this pump return line. Overhead there are fixed pipes opening directly above each vat. Through valve control the flow can be directed to any vat desired.

Potable water is first run into the ham filled vats from the main water line which connects with the circula-

to the racking method, it conserves a great deal of space.

Perhaps its greatest value is in simplified handling. When handling fresh frozen hams, workmen move the vats, which are set on pallets, by skid truck to the loading dock. The hams are loaded directly from the car into the vat, each load being about 1,400 lbs. The vats are returned to the thawing room, placed in their respective stations and hooked to the water circulation system. The next morning the hams are again moved by skid truck to the pickle pumping room. Here, vat dumping facilities simplify the removal of hams from the vats and provide the pickle pumbers with an even movement of product.

Barnett Miller, general manager and vice president, said that with a minimum of effort and space the system assures the plant a sufficient supply of thawed hams each morning.

## Remove Horsemeat Bar

Horsemeat and horsemeat products may now be sold for human consumption in Canada if wholesalers and retailers "legibly and conspicuously" identify them as such.

## Brine Curing Hides

A practical summary of information available on the subject of brine curing of hides has been prepared by Dr. Frank L. DeBeukelaer, chemist in charge of the American Meat Institute Foundation's research project on hides and skins. It has been published by the Foundation as Bulletin No. 9 under the title, "Curing Hides and Skins in Saturated Brine."

Noting that diagrams of hide curing tanks and articles on the subject have appeared in THE NATIONAL PROVISIONER on several occasions, the bulletin points out that proper agitation of the charge during brining is a must. Adequate facilities must be provided for maintaining brine at or close to saturation during curing. If curing is solely by brining, the capacity of the brining unit should be that of the maximum daily charge. Calculation of working capacity of such units should be based on a charge consisting of one part by weight of green hide and four parts by weight of saturated brine. However, a larger proportion of brine may be necessary to insure proper agitation in a particular unit, depending on the efficiency of the agitating device employed. In other words, sufficient brine should be used to secure proper agitation whenever the above minimum ratio is inadequate. A vat capacity of 8 cu. ft. for each 100 lbs. of green hide or skins should be adequate.

After describing the brine curing operation the bulletin discusses the handling of the hides after cure. They are permitted to drain for a period sufficient to rid them of most of the adhering brine. The "drainings" usually have to be recovered and reused to maintain the brine level in the curing vat. Moisture extracted from the hides is converted into saturated brine during the brining process and adds about 6 per cent to the original amount of saturated brine. Thus, the draining loss is offset by moisture extraction, particularly during the "short hair" season. Stacking the hides on trucks spread flat so that the backbone line is higher than the over-hanging shanks and belly will produce pressure and slope and facilitate good drainage. The drained brine may be collected in a sump and returned to the system.

Even a well drained hide carries too much brine to allow immediate barding, so hides are either placed in packs without salting or stacked in suitably spaced rows, overlapped as in the ordinary pack. Experience will soon enable one to determine how long this holding period should be for hides of a given takeoff season.

It is possible to use a given batch of brine repeatedly, provided it is periodically processed to remove dissolved organic matter. This is accomplished by coagulating the organic matter through heating the brine to the boiling point. Heating also serves to sterilize the brine. Additional equipment is required for this purpose, as well as steam and power. By use of suitable bactericides, a given batch of brine may

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be employed five or six times before requiring this processing. It has been found that sodium hypochlorite ("laundry bleach" of the usual commercial strength) is satisfactory for control of the bacterial content of the used brine when used in the proportion of 1 lb. of the "bleach" for each 100 lbs. of green hides placed in cure. The brine is treated with sodium hypochlorite before hides are added, so that proper dilution is effected before hides are present. "Bleach" of low free caustic content should be used so that the brine will not develop an alkaline reaction as a result of successive additions. Unless very large volumes of brine are involved in the curing, it probably will be cheaper to discard it after use for a maximum of five or six batches of hides. The most satisfactory temperature range for the brining process is 60 to 70 degs. F. Temperatures above 75 degs. F. should not be employed.

## Cleaning Operations in the PACKING PLANT

**EDITOR'S NOTE:** This is the last of several columns on cleaning.

**Ham Boilers, Meat Loaf Molds** (stainless steel, monel metal). Brush off, tumble or boil in a vat in an alkaline cleaner high in wetting agent content.

**Ham Boilers, Meat Loaf Molds** (tinned steel). Brush off, boil in a vat in a mild alkaline cleaner solution.

**Ham Baking Pans** (stainless steel). Boil in a vat in general alkaline cleaner high in wetting agent content.

### GENERAL

**Lamb Trolleys, Racks, Chains.** Apply hot water, scrape off residue, brush; apply general alkaline cleaner under pressure such as by steam gun; coat with edible paraffin oil.

**Meat Hooks** (tinned, aluminum, stainless steel). Follow hot water-cleaning compound instructions, using the type of cleaner suitable to the metal.

**Conveyors for Paunch, Viscera, etc.** Hot water application by steam gun with a general cleaner.

**Aluminum Trays, Pans** (meat, variety meats, viscera, sausage, scrapple). Use the hot water-cleaning compound method with a mild cleaner.

**Racks.** See Trolleys. Use cleaning compound suitable to type of metal.

**Steam Jacketed Aluminum Kettles.** Use hot water—mild cleaner procedure; brush as necessary.

**Casing Vats.** Same.

**Beef Cloths, Ham Stockinettes, Meat Cloths.** See Filter Cloths.

**Refrigerator Meat Delivery Trucks.** Sweep out, mop with mild detergent. Pressure cleaning is desirable often.

**Re-Circulating Type Air Conditioning Equipment Maintenance.** Add a general cleaner to circulating water.

**Rust Removal from Ammonia Condensers.** Follow hot water-cleaner procedure, using a general alkali.

## NPA Curbs Commercial Construction; No Building Allowed Until Feb. 15

Tight restrictions on building of most commercial structures have been ordered by the National Production Authority in an effort to save metals, cement and other building materials for defense and industrial needs. Except in "emergency cases" no construction can be started before February 15.

After that date builders must get a license from NPA before starting work on a commercial building. In general, licensees will be granted only for work which "furthers the defense effort, is essential to public health, welfare or safety, or will alleviate or prevent a hardship to a particular community." The order is retroactive to January 13.

The order places no restrictions on the construction of wholesale food establishments or wholesale supply facilities for fuel oil, gasoline, coal, gas distributing systems and pipelines, nor does it affect storage or warehouse buildings used by manufacturers or processors.

License applications should be submitted, on special NPA forms, to the Commerce Department's regional office nearest the location of the construction. These offices are in Boston, New York, Philadelphia, Cleveland, Chicago, Atlanta, St. Louis, Kansas City, Dallas, Minneapolis, Denver, Seattle, Los Angeles and San Francisco.

Commercial buildings started before January 13 are not affected by the regulation, but the NPA warned builders to "exercise caution" in deciding whether work they have already started has been "legally commenced" under the terms of the new regulation. To have legally started a building before the effective date, a builder must have incorporated in the building "a substantial quantity of materials which are to be an integral and permanent part of such building, structure or project."

### Financial Notes

Directors of Swift & Company have declared four quarterly cash dividends of 40c a share each, payable April 1, July 1, October 1, 1951, and January 1, 1952, to shareholders of record March 1, June 1, August 31 and November 30. They also declared a special dividend of 75c, payable March 5, 1951, to shareholders of record February 1. This is the second year dividends have been set on an annual basis.

### Kraut-Frankfurter Week

Retail grocers are preparing for merchandising of National Kraut and Frankfurter Week, set for the period February 1-10. Leading meat packers and packer associations are backing the event and the National Kraut Packers Association has distributed more than 25,000 colorful display posters as part of a nationwide advertising, merchandising and publicity program, the greatest in kraut industry history.

### HOW LIXATOR WORKS

In the dissolution zone—flowing through a bed of Sterling Rock Salt which is continuously replenished by gravity feed, water dissolves salt to form 100% saturated brine. In the filtration zone—through use of the self-filtration principle originated by International, the saturated brine is thoroughly filtered through a bed of undissolved rock salt. The rock salt itself filters the brine. Nothing else is needed.

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- ✓ Chemical and bacterial purity to meet the most exacting standards for brine.
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- ✓ Crystal-clear brine.
- ✓ Continuous supply of brine.
- ✓ Automatic salt and water feed to Lixator.
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Savings up to 20% and often more in the cost and handling of salt have been reported by many Lixate users. Why not investigate?

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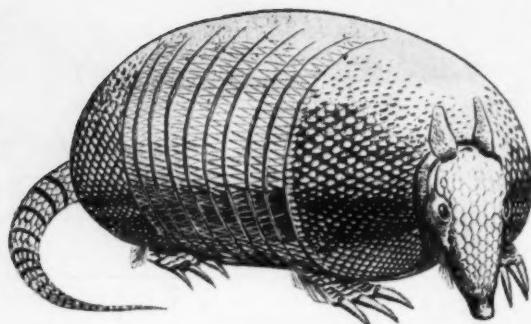
• The Lixator automatically produces 100% saturated, free-flowing, crystal-clear brine which may be piped to as many points in your plant as you wish — any distance away — by gravity or pump. YOU SIMPLY TURN A VALVE to get self-filtered LIXATE Brine that meets the most exacting chemical and bacterial standards.

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# UP & DOWN THE MEAT TRAIL

## A. D. White, 59-Year Industry Veteran, Is Retiring from AMI

After serving the meat industry for 59 years, Arthur D. White has closed his desk at the offices of the American Meat Institute, Chicago, and headed for Asheville, N. C. White announced that in order "to be occupied," he and Mrs. White will operate the Farrwood Motel.

During 1889 and 1890 White worked part-time during the school vacation periods for Swift & Company, but it was not until 1891,

when he was 13, that he was personally hired for full-time employment by Gustavus Franklin Swift, founder of the large meat packing company.

When "A. D.", as he is best known among the thousands of friends in and out of the industry, retired from Swift & Company several years ago, he had the longest service record of any of the company's 76,000 employees.

For many years White has devoted his time and counsel to the meat industry's many sided public relations and advertising problems, both with the packing company and later with AMI.



A. D. WHITE

## F. C. Raney, Purchasing Agent of John Morrell & Co., Dies

Frank C. Raney, 64, general manager of purchases for John Morrell & Co., Ottumwa, Ia., died suddenly the evening of January 12 while watching a basketball game in the gymnasium of the Ottumwa high school. Raney joined Morrell in 1934 as assistant purchasing agent. He was named purchasing agent in 1937 and in 1944 was named manager of purchases for the entire company. For many years Raney had been active in the American Meat Institute's purchasing committee. Prominent in all civic affairs, he was a member of the Ottumwa board of education from 1927 to 1941 and president of the board from 1937 to 1939. He was a member of the board of trustees of Parsons College, Fairfield, Ia., from 1932 until his death and president of the board in 1940-42. A member of the Boy Scout executive board since 1926, he served as president in 1939-40. He was chairman of the budget committee of the Ottumwa Community Chest of 1950-51.



FRANK C. RANEY

## Traynor Is Retiring as Swift Treasurer; Bruckner Appointed

The directors of Swift & Company have announced the retirement of William B. Traynor, vice president and treasurer of Swift & Company, and the appointment of A. L. Bruckner as treasurer. These changes will take effect February 1. Traynor will continue as a director, having been reelected to that position at the annual meeting of shareholders Thursday.

Traynor is president of the board of education of the city of Chicago,



A. L. BRUCKNER



W. B. TRAYNOR

and will continue actively in other civic interests. He started with Swift in 1901 as a messenger and served as bookkeeper and office manager in several Swift units in New York until his transfer to Chicago in 1905, as a clerk in the general accounting department. Two years later he became manager of that department.

In 1916 Traynor became assistant to L. F. Swift, then president of the company. Twelve years later he was appointed a vice president, in 1932 was elected director and one year later became treasurer. Traynor also is chairman of the Swift Pension Board.

Bruckner has been assistant treasurer since 1945. After several years in banking and real estate, he joined the accounting department of Libby, McNeill & Libby in 1928. In 1933 he was appointed assistant treasurer of Libby.

In 1937 Bruckner joined the banking department of Swift & Company. In 1939 he was transferred to the treasurer's office.

## Meddin Acquires New Plant

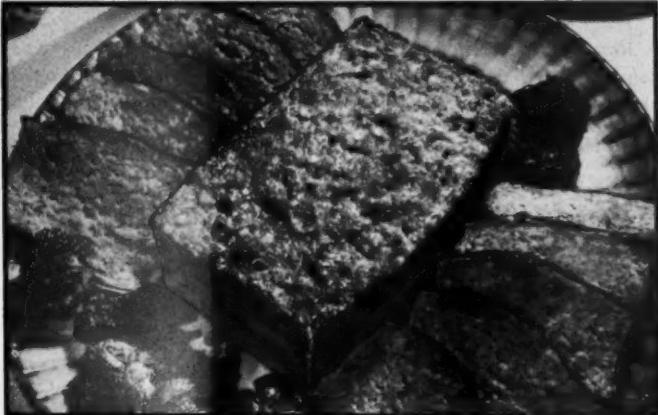
Butler Provision Co. and the Savannah Abattoir, Inc., both of Savannah, Ga., have been merged under the name of Meddin Packing Co., a division of Meddin Enterprises, Inc. Isaac Meddin is president of the new company.



Photo, United Air Lines

THE GOLDEN GATE BRIDGE will be high on the list of scenic musts for those meat men attending the Western States Meat Packers Association convention in San Francisco February 14, 15 and 16. For the packer who has a few extra days, however, sightseeing need not be confined to the coast city. The Stratocruiser above, scudding over the Bay at five miles a minute, can whisk him to the romantic Hawaiian Islands in just a few hours.

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## **PERSONALITIES and Events OF THE WEEK**

►The Schroeder Packing Co., Glenwood, Ia., has leased its plant for ten years to John Roth and Son of Omaha. Owner of the Schroeder concern is Harry Schroeder, who is also a cattle feeder of Tabor, Ia. The plant, which kills beef exclusively, is operating on full schedule after being strike-bound for several months in 1950.

►Harry Roller, successor to Edison Groh Meat Co., 716 Paper Mill rd., Hagerstown, Md., has announced the change in the firm name to Meadow Brook Provision Co. Roller had been with the Edison Groh company as manager for many years. He will be assisted in his enterprise by four of his sons.

►The New England Provision Co. and the Columbia Packing Co., both of Boston, Mass., have plans underway for constructing new manufacturing plants to replace their present facilities which will be razed in building a new superhighway through the city. Both plants are to be of brick with reinforced concrete. Henschien, Everds & Crombie, Chicago, is the architect for both buildings.

►Earl H. Berky, formerly of the staff of THE NATIONAL PROVISIONER and the NATIONAL PROVISIONER DAILY MARKET SERVICE, who has been recently affiliated with the industrial mobilization division of the U. S. Army, has been appointed canned meat buyer for the U. S. Armed Forces with headquarters at the Army Quartermaster Depot in Chicago.

►Four directors of Swift & Company were reelected Thursday at the annual meeting of shareholders: Harold H. Swift, chairman of the board; William B. Traynor, who is retiring as treasurer but will remain a director; J. F. Brandt, vice president and controller, and W. Harold Brenton of Des Moines, Ia. Swift directors are elected for three-year terms, four directors coming up each year for reelection.

►Redman B. Davis, director of the department of information, National Live Stock and Meat Board, spoke on the program of the second annual Tri-State Stockmen's Feedlot Conference at Sioux Falls, S. D., January 11. Approximately 2,000 attended.

►Armour and Company will move its branch house operations in Greensboro, N. C., from an old building into a modern, one-story plant on Bessemer ave. there, owned by the Rucker Cold Storage Co. Rucker has leased a new 4,000-sq. ft. wing of the building to Armour, as well as about 20 per cent of the floor space of the main plant. The move will take place late in February or early in March.

►Officers and directors of the Beesley Packing Co., Andalusia, Ala., were re-

elected the the annual meeting of the company's stockholders, held January 9. Charles Dixon remains chairman of the board, J. C. Lunsford, president, and Miss Stella Beesley, vice president and secretary-treasurer. Directors are: Dr. H. H. Martin, J. M. Fuqua, George Proctor, J. M. Merrill, Thurman Wells and M. N. Lloyd. The company's annual report was made at the meeting. The plant has almost doubled in productive capacity, tonnage and payroll expenditure since 1948. The directors declared a dividend double the amount paid in 1949. It was also revealed that plant expansion includes two new coolers, new offices, lunch room, dressing rooms, new smokehouses and a new tankage building, as well as considerable up-to-date machinery.

► Robert H. Lamping has been appointed general manager of the Great

Lakes By-Products Co., it was announced recently. He is in the Chicago office of the firm in the Board of Trade building. Immediately prior to this appointment Lamping was manager of the San Francisco office of the LeFeill Co. for two years. Prior to that he was general manager of Valcar Enterprises, Inc., Dallas. He has been connected with the industry since 1932, either in machinery or operations.

► Edward J. Kluener, Inc., a wholesale meat company, was organized recently at Cincinnati, O., to replace a proprietorship under which the business has been conducted for 30 years. Officers are: Edward J. Kluener, president-treasurer; Albert J. Kluener, vice president; Roy L. Kluener, secretary, and Paul Kluener, assistant secretary.

► The new headquarters building at Omaha, Nebr., of the Cudahy Packing Co. at 33rd and O sta. will not be completed for about two months, several months behind schedule. The announcement from company headquarters attributed the construction delays to slow shipments of steel, aluminum and tile parts for the interior of the two-story, all-brick building.

► On January 11, R. O. Roth of the National Live Stock and Meat Board's department of meat merchandising conducted a meat lecture-demonstration before the Longmont, Colo. Lions Club. On January 13 he presented a similar program before the newly organized Sirloin Club of that city.

► John W. Sanders, president of the St. Louis Livestock Exchange for 17 years prior to 1949 and active in the livestock business since 1890, died recently. In 1944-45 he was president of the National Livestock Exchange.

► Robert Taylor, manager of the Boston, Mass. branch of John Morrell & Co., Ottumwa, Ia., has elected to re-



R. H. LAMPING



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tire as of January 20. A veteran of more than 34 years with Morrell, Taylor has been manager of the Boston branch since May 1947. He began at that branch and worked his way up in various positions in the branch and later was assigned a sales territory. At one time he was supervisor of the New England district of the savory foods division of the company, retaining that position until he was named assistant manager of the branch in 1946.

►**Freeland E. McStay**, 84, who for the past 60 years has owned and operated the F. E. McStay Wholesale Meat Co. at Waterloo, Ia., died recently.

►**William C. Prater**, 85, pioneer in the

meat packing industry in Ellensburg and Seattle, Wash., died recently following an extended illness. For a number of years Prater was secretary and treasurer of the Carstens Packing Co., Seattle, and before that was employed in a similar capacity by the Frye-Bruhn Co.

►A fire at the cold storage warehouse of International Packers, Ltd., in La Plata, Argentina, destroyed the roof and top floor but no estimate of damage was made.

►**Robert K. Gaston**, 81, who at one time was secretary-treasurer of the Max Hahn Packing Co., Dallas, died recently. Later he had been associated with the Gaston National Bank and

#### Armour Opens Pharmaceutical Office in San Francisco

Armour and Company has opened a fourth division office and warehouse for distribution of its pharmaceutical products, in San Francisco. Previously the Armour Laboratories had opened new offices in New York city and Dallas, and the Chicago office operates in the new laboratories general office at 520 N. Michigan ave. The four offices replace district sales offices which were controlled and supplied from Chicago.

Thomas E. Hicks, general manager of the laboratories, also announced personnel changes in the general office. Dr. Joseph A. Hubata, medical director, was promoted to director of professional services and will be succeeded by Dr. A. H. Holland, Jr., associate medical director. John E. Hartlein, formerly with E. R. Squibb & Sons, is an Armour product manager.

the Commonwealth National Bank of Dallas.

►**E. F. Jacobson**, a veteran divisional superintendent at the Sioux Falls, S. D. plant of John Morrell & Co., has been named superintendent of the company's Topeka, Kans. plant.

He succeeds J. M. Casebier who resigned. Jacobson has been a divisional superintendent since 1940 and has more than 30 years' continuous service with the Morrell firm. Casebier had been at the Topeka plant for several years prior to its purchase by the Morrell company in 1930. Harold A. Bills has succeeded

Jacobson at Sioux Falls as a divisional superintendent in charge of all manufacturing departments. Bills has been with the Morrell company since 1925 and prior to his promotion had been foreman of the canning department.

►**William Hartt**, who for many years was popularly known as the "Corned Beef King" while operating Hartt Bros. Co. in Springfield, Mass., died on January 14. He operated the wholesale meat business until he retired a few years ago.

►**Paul Hoffman**, who operated the Lincoln Avenue Packing House, Chicago, for 30 years before his retirement five years ago, died recently at his home in Bal Harbour, Miami Beach. He was 72.

►**John W. Coverdale**, director of the agricultural bureau of the Rath Packing Co., Waterloo, Ia., has been elected a director of the Waterloo Salvation Army. He is immediate past president of the group, which directs a large community recreation center in Waterloo.

►**Elmer P. Damon**, retired manager of the Swift & Company wholesale branch house at Phillipsburg, N. J., died recently. He was 83 years old.

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## FLASHES ON SUPPLIERS

**DEWEY AND ALMY CHEMICAL COMPANY:** Bradley Dewey, president of this Cambridge, Mass., firm, has announced the purchase of a site in Cedar Rapids, Ia., for a factory for manufacturing Cry-O-Rap plastic bags. Construction will start immediately. The plant will produce about 100,000,000 bags a year, the greater part of which will be used by Iowa packers. With Dewey on his visit to Cedar Rapids was Hugh S. Ferguson, executive vice president of the company.

**TENNESSEE EASTMAN CORPORATION:** This Kingsport, Tenn., firm, wholly-owned subsidiary of Eastman Kodak Company, is being dissolved as a separate corporation and it became a division of the parent company on January 1, 1951, it was announced recently. The business is now being conducted in the name of Tennessee Eastman Company, Division of Eastman Kodak Company. The division will continue the same manufacturing, selling and other activities with no change in personnel or policies, according to the announcement.

**THE H. P. SMITH PAPER COMPANY:** George W. Ross, formerly general sales manager, is now vice president in charge of sales for this Chicago concern. Formerly with the Munising Paper Co. as district manager, Ross joined the Smith organization in May of 1949.

**BAKER INDUSTRIAL TRUCK DIVISION, BAKER-RAULANG CO.:** John R. Morrill, vice president of this Cleveland firm, announces the appointment of three new sales and service representatives. In Metropolitan New York and Northern New Jersey, the Baker-Raulang N. Y. Corp. and the Material Handling Equipment Co. have combined and will use the latter name, with offices at 141 East 44th st., New York 17. The same firm will handle Baker sales and service in Northeastern New York State, with offices at 712 State Tower Building, Syracuse. The Houston branch of the Dillon Scale and Equipment Co., Inc., 4014 Navigation blvd., Houston, Tex., will represent the company in Texas along the Gulf of Mexico.

**AMERICAN CAN COMPANY:** A. C. Staley, jr., assistant general manager of sales for Canco, has been appointed manager of sales for the company's Pacific division, it was announced by W. C. Stolk, executive vice president. With the organization since 1937, Staley succeeds Dr. R. H. Lueck who has been named general manager of research.

**BEMIS BRO. BAG COMPANY:** George N. Roberts, jr., formerly in the accounting and auditing department of this St. Louis firm, has been appointed office manager of the Bemis plant and sales division in Los Angeles. With the company since 1939, Roberts replaced C. J. Wassilak, who is returning to active duty with the Army.



"The Old Timer"—symbol of Speco superiority.

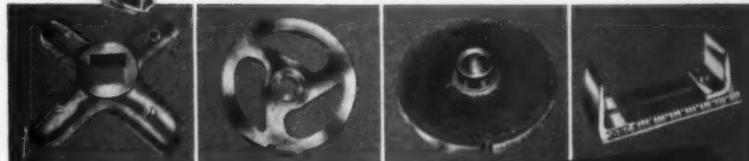
Take it from the "Old Timer," grinder plate and knife manufacture is a specialized business. It involves precision design and machining . . . it requires craftsmen who are proud of their work. All these are built into SPECO knives and plates, to your profit!

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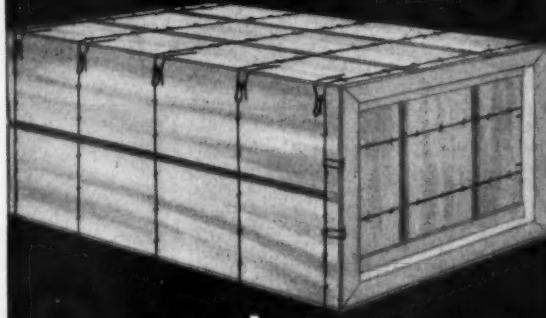
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pany of Mississippi, Meridian Miss., Milwaukee, Sheboygan,  
Winchendon. Continental Box Company, Inc.: Houston, Dallas.

## ARMY TO STEP UP BUYING FOUR-WAY BEEF

The Army plans to procure within the next six months substantially increased quantities of four-way frozen boneless beef for the armed forces. At a meeting last weekend officials of the Army Quartermaster Market Center System discussed with meat industry representatives some of the procurement problems and outlined some of the Army's plans.

During the last eight months the Army has purchased approximately 80,000,000 lbs. of frozen boneless beef, or an average of about 10,000,000 lbs. a month. During the next six months purchases will be increased substantially over this quantity.

The grades of beef desired by the armed forces for four-way frozen boneless beef are Army grades B and C, which are the equivalent of the new USDA Choice grade — the Army B grade being equivalent to the upper portion, and the Army C grade being the lower portion of the new U. S. Choice grade.

While the specifications for four-way boneless beef provide that the fat content of the ground beef portion of the boneless beef not be in excess of 25 per cent, Army procurement officials recognize that variations in the fat content of ground beef are difficult to control precisely. Therefore, they propose to use the following schedule in case the fat content exceeds 25 per cent:

If the fat content is 25 per cent or less, the full contract price applies; if the fat content is 25 to 25.49 per cent, the invoice price would be 1c less than the contract price; if the fat content is between 25.50 and 25.99 per cent, the invoice price would be 2c less than the contract price; if the fat content

is from 26 to 26.49 per cent, the invoice price would be 3c less than the contract price; if the fat content is 26.50 to 26.99 per cent, the invoice price would be 4c less than the contract price.

The fat content will be calculated on the basis of the weighted average of each of the lots in each car, or less. For example, if there are four lots, representing different day's production, comprising one carload, the fat content of any of the individual lots may be as much as 26.99 per cent, but the amount of deduction from the contract price on the entire amount of ground beef will depend upon the weighted average of all the lots that go into the carload shipment. Any lot that has fat content in excess of 27 per cent or more, will have to be replaced by the vendor. The Army maintains testing laboratories for the determination of the fat content in each of the nine Army areas.

Army officials stated that they have had some complaints against bulging boxes. They suggest that vendors make every effort to pack and stack boxes so that bulging will be reduced to a minimum. Army officials also stated that, if vendors have any difficulty in obtaining boxes or other supplies needed in connection with the offering of Army frozen boneless beef to the armed forces, inquiries should be made to Colonel E. J. Brugger, chief, procurement division, Headquarters, Quartermaster Market Center System, 226 W. Jackson Blvd., Chicago 6. A copy of the specifications for four-way frozen boneless beef, together with instructions on procedure for submitting offerings, may be obtained from the same office.

## USDA Studies Revision of Lamb, Mutton Carcasses

The standardization and grading division of the Production and Marketing Administration is considering revising the U. S. standards for grades of lamb, yearling mutton and mutton carcasses, it was revealed this week. The work is under the supervision of Fred J. Beard, chief of the division.

Contemplated changes would include the following:

1. Combine the present Prime and Choice to make a new Prime, with minimum requirements the same as those of the present Choice.

2. Rename as Choice the present Good. (The new Choice would constitute the highest grade for which mutton carcasses would be eligible.)

3. The top two-thirds of the present Commercial would be called Good.

4. The bottom one-third of the present Commercial, plus the top two-thirds of the present Utility would be renamed Utility.

5. The remainder of the present Util-

ity, combined with the present Cull, would be designated Cull.

Live animal standards for slaughter lamb, yearling and mutton would be revised to reflect whatever changes were finally adopted for the standards covering carcass meat.

## Settle Poultry Equipment Patent Suit with Armour

Armour and Company has agreed to pay \$250,000 to the Greenbrier Co., Cleveland, in lump-sum settlement of patent claims for use of poultry picking machines of types widely employed in the industry. The settlement ends litigation started in federal court in Chicago in June 1948 against Armour. Other suits against other poultry processors are pending. Although Armour bought the machines in question from two different independent manufacturers, the patent law provides that the user of a patented device may be sued under the patent independently of the manufacturer of the device.

# How a Binks TROUBLE-FREE Brine Spray System REDUCES meat Shrinkage



Binks Rotojet nozzles used in a typical overhead brine spray refrigeration system.



Faster chilling by means of Binks brine spray systems reduces meat shrinkage during refrigeration. Binks Rotojet nozzles, heart of the system, employ a patented design that produces an extremely fine, uniform fluid break-up. The aspirating effect of the spray induces rapid air movement with a fairly high percentage of humidity. Carcasses are chilled without an appreciable loss through dehydration.

Binks engineers designed the first nozzles ever used in this country for brine spray refrigeration. Constant development by these engineers keeps Rotojet the favorite nozzle of the meat packing industry. Rotojets offer:

- Clog-proof operation
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## "Preparedness—1951" by Constructive Measures Advocated by Holmes

National preparedness can be helped by practical measures to control inflation but it will be retarded by economic regimentation, John Holmes, president of Swift & Company, told Swift shareholders at the sixty-sixth annual meeting in Chicago Thursday. He asserted that the greatest economic problem before the country is that of inflation.

"Our nation has been living beyond its means, except for two or three years, during all of the past two decades. As a result, we now face a new and a very real emergency with an already over-inflated economy," he said.

"Inflation has a direct effect on Swift & Company and its shareholders. Our cost of doing business has gone up. The cost of keeping our company progressive through rehabilitation of our properties is also rising. Constantly rising construction and equipment costs tend to slow down needed replacements. This is made more pointed by the fact that tax regulations do not allow depreciation rates which will provide sufficient funds for replacement of wornout or obsolete buildings and equipment."

Holmes stated, however, that as production costs increase there is an even greater need for efficient operating layouts and said the company is proceeding with modernization of its properties as rapidly as practicable.

He then referred to "another and possibly far-reaching effect of inflation," on the company, its shareholders and its consumers—the possibility of rationing and price controls over meat. He warned that controls would mean "a return of meat shortages, long waiting lines, black markets, an era of lawlessness and loss of by-products" and advocated, instead, all-out encouragement of greater livestock production and "constructive" steps to solve the problems created by inflation.

## Packers Against Controls

(Continued from page 21.)

stock has a disastrous effect upon other defense regulations and upon the people's respect for law and order generally," the document concludes.

Instead of rationing or controls, the packers outlined a three-point program to hold down prices and allow enough meat for military and civilian needs: 1) Disposable income levels must be kept down; or 2) supplies of alternative goods and services kept up, or 3) supplies of meat available for purchase increased, or a combination of the three.

First, the document stated, everything possible must be done to limit further increases in money available for consumer expenditure. Second, we must economize everywhere—government, business and family spending. Third, we must stretch our productive capacity to the absolute limit in order

to produce materials for defense and to the maximum possible extent maintain the level of real income of civilians.

Asserting that "meat supplies can be increased," the document analyzes the potential, measured in terms of past history. At the peak production of World War II, the American meat industry produced a total of 25,200,000,000 lbs. of meat (excluding lard.) It was accomplished in part by a utilization of an unusual volume of feed wheat, and accumulated reserves of feed grain. Production after 1944 declined, but for the past three years has been rising. And while production was increasing, we were building feed reserves.

We can attain once more the 1944 production level, but that is by no means the end of our potential. Our roughage consuming animal numbers are 24,000,000 head below the 1942 level which in terms of consumption of roughage is equal to 11,400,000 cows.

It is not at all improbable that, over a period of three to five years, meat supplies could be increased by 25 or 30 per cent over the 1950 production level, the document asserts. If meat production can be increased 12 per cent over the next two years, 25 to 30 per cent over the next three to five years, it should have a great restraining influence on meat prices.

## Wilson's 1950 Results

(Continued from page 25.)

prepared for the possibility of an all-out war in the uncertain future."

The consolidated statement of income and retained earnings of Wilson's U. S. operations for the year ended October 28, 1950, follows:

Net Sales and operating revenues....	\$708,777,211
Dividends and interest on securities and miscellaneous other income.....	175,919
	<b>\$708,953,130</b>

<b>LESS:</b>	
Cost of goods sold, including provision for replacement of "last-in, first-out" inventories but excluding items below .....	\$635,591,568
Selling, general and administrative expenses.....	55,321,222
Contributions to employees' retirement plan, including payment on account for past service .....	1,315,135
Depreciation .....	3,332,908
Taxes (other than on income) .....	5,265,567
Interest and amortization of debt, discount and expense on First Mortgage 3% Bonds .....	415,956
Other interest .....	598,392
Premium on First Mortgage 3% Bonds purchased for sinking fund .....	7,147
Minority interest in net income of subsidiaries .....	54,341
Provision for taxes payable on income.....	2,713,796
	<b>704,616,002</b>

<b>NET INCOME FOR THE YEAR.....</b>	<b>\$ 4,337,038</b>
<b>EARNINGS RETAINED at October 29, 1949.....</b>	<b>43,763,887</b>
Transfer from reserve for contingencies .....	3,000,000
	<b>\$ 51,102,925</b>

<b>DEDUCT:</b>	
Dividends paid in cash—	
On \$4.25 preferred stock (\$4.25 per share)....	\$ 961,619
On common stock (\$1.00 per share)....	2,116,423
Excess of cost over recorded value of preferred stock retired...	18,233
	3,096,275
<b>EARNINGS RETAINED and used in the business at October 28, 1950....</b>	<b>\$ 48,000,650</b>

## BRIEFS ON DEFENSE POLICIES AND ORDERS

**TIN:** The National Production Authority is expected to issue further regulations limiting use of tin in cans and in various nonessential products. It is reported NPA does not intend at this time to ban packaging of dog food, beer and other nonessential commodities, but another regulation will probably set maximum amounts of tin which may be used for packaging these commodities. The government will also shortly ban all private importing of tin.

**STEEL:** Steel mills have been notified they must allocate more steel to essential war industries and less to makers of civilian products.

**ZINC:** NPA has clarified its order on end-use of zinc, making it plain that companies which "assemble" zinc items into end-products are covered by its order M-15 which reduces use of zinc in civilian commodities by 20 per cent.

**GASOLINE:** The Petroleum Administration for Defense will soon limit octane ratings of motor gasoline, probably to 90 for premium gasoline, to 86 for intermediate grade and to 84 for regular grade.

**ALUMINUM SCRAP:** NPA has listed approved producers, fabricators and smelters to receive aluminum scrap and is preparing to control conversion deals.

**WOOL BUYING:** Production and Marketing Administrator Ralph Trigg stated that the Agriculture Department probably will not have to buy any wool under the present price support program.

**FARM IMPLEMENTS:** NPA has agreed to help manufacturers of farm machinery obtain enough steel to keep production at about the same level as in 1950.

**RENEGOTIATION:** The House ways and means committee has approved a bill designed to allow the government to recapture "excessive profits" on defense contracts.

**MANPOWER:** The government will invoke manpower controls whenever necessary to assure adequate workers in defense industries, including ceilings on the number of employees a business firm can hire, requirements that firms employ handicapped workers, women and members of certain minority groups.

## New Zealand Meat to U.S.

The New Zealand Meat Producers' Board will send 10,000,000 lbs. of meat to the United States and Canada on a trial basis in late January or early February. J. J. Evans, general manager of the board said that this represents an attempt to lay a foundation for a permanent meat trade with North America.

The Central States

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The first new idea  
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in the bag, seal end  
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won't stick to meats on defrosting.  
Odorless, pliable, excellent appearance  
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for livers, hearts,  
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and leak-proof. No  
staining of other  
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*Manufacturers and Erectors of Cork Insulation*

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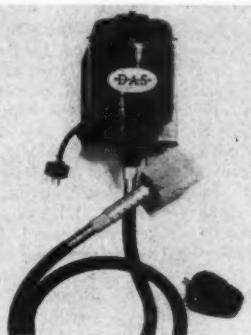
RED  
SEAL

# NEW EQUIPMENT

*and Supplies*

## POWERED PAN WASHER

Molds and other meat containers can be cleaned with this new power tool called the Lazy Boy. It consists of a  $\frac{1}{4}$ -h.p. motor, six feet of industrial flexible shaft, 3-in. diameter all purpose Fuller brush and



steel mounting plate for wall. A wide variety of brushes and accessories is available for many chores. Besides ordinary cleaning, the unit can be used for scrubbing and buffing. The unit is said to save labor and time. While it operates mechanically, it is guided by human hand and therefore does not overlook some spots to clean that might be missed by a completely automatic washer. The maker is Barton Products, Inc., Defiance, Ohio.

\* \* \*

## CONVEYOR SWITCH

The Metzgar Company, Grand Rapids, Mich., has improved its Flex-A-Switch (gravity conveyor switch) by eliminating the hand lever adjustment in favor of a fast traverse long lead screw operated by a crank. This screw operates a lever underneath the steel bed of the switch so that rollers (or wheels), each mounted in individual frame sections, slide on the bed as a flexible unit to assume the desired change of direction. Thus, all of the axles are concentric at any setting, assuring positive flow and eliminating the need for guard rails except for a very fast travel. The switch can be used with numerous combinations of straight sections and 45 and 90 deg. curved sections.

## LIGHT TRUCK LINE

More strength, comfort and power have been engineered into the 1951 model light line of trucks introduced by the General Motors Corporation Truck and Coach Division. Horsepower on the 228 cu. in. engines has been stepped up from 96 to 100 and on the 248 cu. in. engines from 110 to 114. Both engines have new inlet manifolds which provide fuel economy and increased power. Brakes have been enlarged to obtain a more powerful braking force and a new hand brake installed on the rear of the transmission. This is the dual-shoe



type in which shoes engage the inside and outside of the drum, leaving a large area exposed to help dissipate heat.

Both front and rear axles have been strengthened to take heavier loads. The cab has been improved with ventpanes in the door glass for controlled ventilation and a new seat cushion adjustment which permits easy backward or forward movement of seat. Generator capacity on all light models has been increased to 35 amperes. A new selection of "show colors" has been added to the regular colors as standard. They are: Twilight blue, Miami sand, polar grey and mahogany brown.

\* \* \*

**STEAM - GENERATOR TURBINES**—A new series of steam turbine-generator units in 500 to 7,500 kw ratings has been announced by Allis-Chalmers Manufacturing Co., Milwaukee, Wis. Called the WA-Series, these units are high speed, com-

pact and can operate with economical regenerative feedwater heating cycles. They can also be tied-in thermodynamically to provide a steam-power balance where low pressure process steam is utilized. Governor and regulating characteristics provide for paralleling with existing units and tie-lines. These units are said to afford the maximum economies that can be realized with steam turbine power today.

\* \* \*

## FOOT-FLUSH TOILET

Designed to provide sanitary toilet flushing in industrial plants, the attachment shown in photo below can be installed in 10 minutes on all flushometer type closets without turning off water flow or affecting existing plumbing. The unit, attached to the wall, is finished in polished chromium plating on heavy gauge brass, with stainless steel spring. It operates with a



light touch of the foot and eliminates kicking of flush handle that so frequently results in a damaged or stuck valve. The flush pedal is made by Approved Products Co., New York, N. Y.

\* \* \*

## INDUSTRIAL TRUCK WHEELS

A sealed-hub wheel for industrial trucks, said to be moderate in cost, is now being distributed by Aerol Co., Inc., a subsidiary of Lockheed Aircraft Corp., Burbank, Calif. Called the Airlite Seal wheel, it is made of cast aluminum with solid rubber tread. The wheel boasts a hub structure incorporating low-cost roller bearings and other economy features. It is said to virtually exclude all foreign matter responsi-

ble for excessive bearing and axle wear. Easy lubrication is possible by means of convenient Zerk fitting



which permits maintenance without tie-up of handling equipment. The wheels are currently available in sizes ranging from 6 to 20 in. in diameter.

\* \* \*

**ACTUATING VALVE LINE**—A new line of valves for actuating air or hydraulic cylinders has been introduced by Ledeen Manufacturing Co., Los Angeles. These valves embody rotating disc construction and are available for hand, foot, or solenoid operation. The hand operated valves turn 45 degs. from neutral each way, the foot operated turn 15 degs. each way. The finger or solenoid types are actuated by two simple poppets, which are depressed



about  $\frac{1}{8}$  in. by light finger touch. Two small solenoids actuate the poppets and require only momentary energizing. This group of valves is available in 14 different models for five different cycles in six sizes and may be used for controlling the flow of air, oil or water.

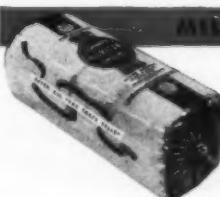


## Dealers prefer these easier slicing casings



Consumers just naturally go for the cleanliness, the fresher taste, the easier slicing of MIL-O-CASED liver sausage. And they respond to the quality assurance of brand identification that comes with printed MIL-O-CASINGS.

Hand in hand with better sales, there's basic economy for you. The cost of MIL-O-CASINGS is about one-fifth the cost of animal casings. Write today for samples . . . or call your local Milprint man.



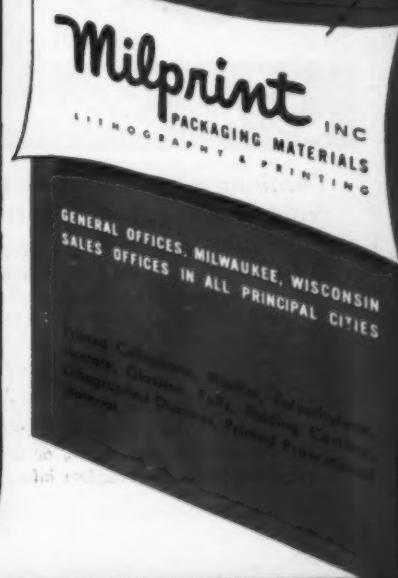
Ideal for luncheon loaves and cooked hams. Stop costly shrink, prevent slime or mold. No soaking or heating before or after stuffing. Multi-Color printing on all sides of your casing at low cost. Your Milprint man will be glad to show you samples.



# Milprint Mil-o-Casings

CUT COSTS AND  
BOOST LIVER  
SAUSAGE SALES

EASIER, CLEANER SLICING  
PREVENT SHRINKAGE - MEAT  
SHRINKS 11% • ELIMINATE SLIME  
AND MOLD • CORRECT LENGTHS  
STUFF FASTER WITH LESS  
BREAKAGE



## December 31 Meat and Lard Stocks Up; Pork Totals 518,000,000 lbs.

**HOLDINGS** of all classes of meats in storage were increased during December, with a total of 245,776,000 lbs. moved into inventories during the month, according to the report of United States cold storage stocks by the U. S. Department of Agriculture.

crease. The seasonal net increase in pork stocks totaled 191,742,000 lbs., and placed the current figure 44,301,000 lbs. ahead of last year and 104,670,000 lbs. above the five-year average. Frozen pork stocks more than doubled since November 30 and on De-

000 lbs. below the 1945-49 average.

The net increase in holdings of all other meat items (excluding beef and pork) totaled 21,853,000 lbs. December 31 stocks of these items reached 127,416,000 lbs., which was 2,911,000 lbs. less than year-earlier holdings and 4,686,000 lbs. below the average. During December, stocks of sausage and sausage room products increased 935,000 lbs.; lamb and mutton, 1,382,000 lbs.; veal, 2,653,000 lbs.; canned meats and meat products, 4,771,000 lbs., and edible offal, 12,112,000 lbs.

Lard and rendered pork fat holdings of 70,862,000 lbs. were up 13,068,000 lbs. from November 30. This seasonal increase was some 20,000,000 lbs. less than last year but total holdings were only 3,133,000 lbs. below last year's supply.

### U. S. COLD STORAGE STOCKS DECEMBER 31

	Dec. 31 <sup>1</sup>	Dec. 31	Nov. 30	Dec. 31 5-yr. av.
	1950	1949	1950	1945-49
	pounds	pounds	pounds	pounds
Beef, frozen	132,574,000	108,263,000	101,008,000	142,805,000
Beef, in cure, cured & smoked	12,842,000	12,473,000	12,137,000	12,306,000
Total beef	145,416,000	120,736,000	113,235,000	155,111,000
Pork, frozen	265,998,000	240,934,000	125,451,000	202,843,000
Pork, dry salt in cure, cured	45,409,000	40,750,000	30,194,000	37,142,000
Pork, all other in cure, cured & smoked	176,000,000	192,057,000	170,658,000	173,387,000
Total pork	512,402,000	473,531,000	220,000,000	400,372,000
Lamb and mutton	10,798,000	13,511,000	18,416,000	18,277,000
Veal	13,725,000	16,167,000	11,072,000	16,763,000
All edible offal, frozen and cured	50,988,000	62,163,000	47,876,000	57,665,000
Canned meats and meat products	29,570,000	27,163,000	24,799,000	24,625,000
Sausage room products	13,335,000	11,023,000	12,400,000	14,122,000
Lard (2)	68,855,000	71,748,000	55,946,000	87,925,000
Rendered pork fat (2)	2,007,000	2,247,000	1,848,000	3,127,000

NOTE: These holdings include stocks in both cold storage warehouses and meat packing houses. <sup>1</sup>Preliminary figures. <sup>2</sup>Not included in the above figures are the following government-held stocks outside of processors' hands as of December 31: Lard and rendered pork fat, 349,000 lbs. The revised November figure was 382,000 lbs.

December 31 holdings of 790,874,000 lbs. of meat were 66,071,000 lbs. larger than a year earlier and 90,290,000 lbs. greater than the 1945-49 average for the date.

Of the total in-storage movement recorded for December, pork accounted for more than two-thirds of the in-

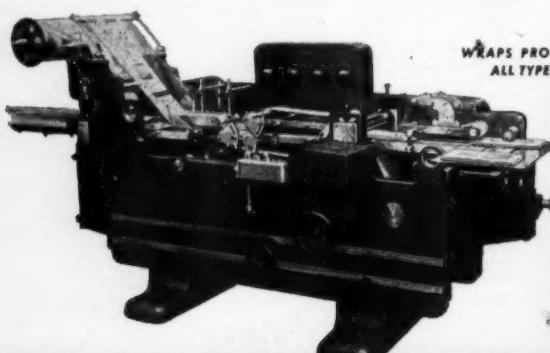
December 31 were 55,000,000 lbs. greater than a year earlier.

There were 32,181,000 lbs. of beef added to inventories during December, bringing December 31 stocks to 145,416,000 lbs. The current total was 24,680,000 lbs. larger than the amount reported a year earlier, but was 9,695,-

### CHICAGO PROVISION STOCKS

Chicago lard stocks increased 4,588,448 lbs. during the first two weeks of January, moving to 32,217,495 lbs.

	Jan. 15, '51, lbs.	Dec. 30, '50, lbs.	Jan. 15, '50, lbs.
P. S. lard (a)	22,946,691	18,891,244	40,878,689
P. S. lard (b)	3,276,507	3,743,941	2,527,000
Dry rendered			
lard (a)	1,364,889	574,389	1,333,587
lard (b)	844,789	883,789	
Other lard	3,784,819	3,535,684	3,232,018
TOTAL LARD	32,217,495	27,629,047	48,271,294
D. S. cl. bellies			
(contract)	325,200	224,000	140,500
(other)	4,214,224	3,460,000	3,900,879
TOTAL D. S. CL. BELLIES	4,539,424	3,684,000	4,041,379
(a) Made since October 1, 1950. (b) Made previous to October 1, 1950.			



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Manufacturers

## MEAT and SUPPLIES PRICES

CHICAGO

### WHOLESALE FRESH MEATS

#### CARCASS BEEF

(l.c.l. prices) Jan. 17, 1951

Native steers—	per lb.
Prime, 600/800	54½ @ \$55
Choice, 500/700	52 @ \$53
Choice, 700/900	49½ @ \$52
Good, 500/700	51 @ \$51
Commercial, all weights	49 @ \$51
steers, 500/800	50 @ \$42½
Can. & cut. cows,	
north., 350/up	42
Bologna bulls, 600/up	46½

#### STEER BEEF CUTS

500/800 lb. Carcasses  
(l.c.l. prices)

Prime:	
Hinds and ribs	.66 @ \$60
Hindquarters	.62 @ \$65
Rounds	.55 @ \$56
Loin, trimmed	.98 @ \$58
Loin and ribs (sets)	.93 @ \$65
Frontquarters	.78 @ \$52
Backs	.55 @ \$58
Chucks, square cut	.48 @ \$54
Ribs	.83 @ \$55
Briskets	.42 @ \$43
Navels	.28 @ \$32
Choice:	
Hinds and ribs	.62 @ \$65
Hindquarters	.58 @ \$61
Rounds	.54 @ \$56
Loin, trimmed	.85 @ \$58
Loin and ribs (sets)	.78 @ \$52
Frontquarters	.66 @ \$50
Backs	.59 @ \$55
Chucks, square cut	.48 @ \$54
Ribs	.68 @ \$72
Briskets	.42 @ \$43
Navels	.28 @ \$32
Plates	.30 @ \$31
Hind shanks	.25 @ \$26
Fore shanks	.31 @ \$35
Bull tenderloins, 5/up	.89 @ \$1.08
Cow tenderloins, 5/up	.90 @ 1.03

#### BEEF PRODUCTS

(l.c.l. prices)

Tongues, No. 1, 3/up,	
fresh or frozen	.32 @ \$40
Tongues, No. 2, 3/up,	
fresh or frozen	.26 @ \$35
Brains	.7 @ \$8
Hearts	.35 @ \$26
Livers, selected	.59 @ \$63
Livers, regular	.51 @ \$52
Tripe, scalded	12½ @ \$13½
Tripe, cooked	14 @ \$14½
Lips, scalded	16½ @ \$13½
Lips, unscalded	16½ @ \$17½
Lungs	.98 @ \$10
Melts	.94 @ \$10
Udders	.8 @ \$9

#### BEEF HAM SETS

(l.c.l. prices)

Knuckles, 6 lbs. up,	
boneless	.63
Insides, 12 lbs. up	.63
Outsides, 8 lbs. up	.61 @ \$62

#### FANCY MEATS

(l.c.l. prices)

Beef tongues, corned	.39 @ \$41
Veal breads, under 6 oz.	.70
6 to 12 oz.	.84
12 oz. up	.91
Calf tongues	.26 @ \$22
Lamb fries	.77
Ox tails, under ¾ lb.	.25½
Over ¾ lb.	.25½

#### WHOLESALE SMOKED MEATS

(l.c.l. prices)

Hams, skinned, 14/16 lbs.,	
wrapped	.56 @ \$58
Hams, skinned, 14/16 lbs.,	
ready-to-eat, wrapped	.59 @ \$61
Hams, skinned, 16/18 lbs.,	
wrapped	.54½ @ \$56
Hams, skinned, 16/18 lbs.,	
ready-to-eat, wrapped	.58
Bacon, fancy trimmed,	
brisket off, 8/10 lbs.,	
wrapped	.43 @ \$45
Bacon, fancy, square cut,	
seedless, 12/14 lbs.,	
wrapped	.39½ @ \$43
Bacon, No. 1 sliced, 1-lb.,	
open-faced layers	.50 @ \$52½

#### CALF & VEAL-HIDE OFF

Carcass

(l.c.l. prices)

Choice, 80/150	.55 @ \$56
Choice, under 200 lbs.	.52 @ \$53
Good, 80/150	.52 @ \$53
Good, under 200 lbs.	.47 @ \$50
Commercial, under 200 lbs.	
Utility, all weights	.40 @ \$43

### CARCASS LAMBS

(l.c.l. prices)

Choice, 20/50	.54 @ \$56
Good, 30/50	.53 @ \$55
Commercial, all weights	.49 @ \$54

### CARCASS MUTTON

(l.c.l. prices)

Good, 70/down	.31 @ \$32
Commercial, 70/down	.30 @ \$31
Utility, 70/down	.29 @ \$30

### FRESH PORK AND PORK PRODUCTS

(l.c.l. prices)

Hams, skinned, 10/16 lbs.	.49½ @ \$51
Pork loins, regular,	
under 12 lbs.	.42½ @ \$42½
Pork loins, boneless	.59 @ \$60
Shoulders, skinned, bone	
under 10 lbs.	.38½ @ \$38½
Picnics, 4/8 lbs.	.34
Picnics, 6/8 lbs.	.42
Boston butts, 4/8 lbs.	.41
Tenderloins	.79 @ \$81
Neck bones	.11½ @ \$12
Livers	.24½
Brains, 10 lb. pails	.17½ @ \$18
Ears	.15½ @ \$16
Snouts, lean, in	.12½ @ \$13
Feet, front	.7½ @ \$8

### SAUSAGE MATERIALS—FRESH

(l.c.l. prices)

Pork trim, reg.	.24 @ \$24½
Pork trim, guar.	
50% lean	.24½ @ \$25
Pork trim, spec.	
Pork trim, ex. 95% lean	.47½ @ \$48
Pork cheek meat, trnd.	.40 @ \$40
Pork tongues, c.t., bone in	.28½ @ \$29
Bull meat, boneless	.58 @ \$58½
Bull's cow meat, f.c., C.C. 55½ @ \$56	
Beef trimmings, 85-90%	.50 @ \$51
Cow chuck, boneless	.57 @ \$57½
Beef head meat	.40
Beef cheek meat, trnd.	.40
Shank meat	.57 @ \$57½
Veal trimmings, bone's	.62

### SAUSAGE CASINGS

(F.O.B. Chicago)

(l.c.l. prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 1½ to 1⅓ in.	.75 @ \$80
Domestic rounds, over 1⅓ in.	1.10 pack @ 1.20
Export rounds, wide, over 1½ in.	1.60 @ 1.65
Export rounds, medium, 1½ to 1⅓ in.	1.00 @ 1.15
Export rounds, narrow, over 1½ in.	1.30 @ 1.40
No. 1 weasands, 24 in.	1.30 @ 1.40
No. 1 weasands, 36 in.	1.30 @ 1.40
No. 2 weasands	5 @ \$7½
Middles, sewing, 1½ in.	1.30 @ 1.55
Middles, select, wide, 26½ in.	1.00 @ 1.70
Middles, select, extra, 24½ in.	1.00 @ 2.00
Middles, select, extra, 2½ in. & up	2.40 @ 2.75
Beef bungs, export, No. 1	.52 @ \$55
Beef bungs, domestic	.18 @ \$22
Dried or salted bladders,	
per piece:	
12 in. wide, flat	.22 @ \$25
10-12 in. wide, flat	.14 @ \$15
8-10 in. wide, flat	8 @ \$8
Pork casings:	
Extra narrow, 29 mm. & da.	4.00 @ 4.20
Narrow, medium, 29 mm.	4.10 @ 4.25
Medium, 32½ in.	3.25 @ 3.35
Special, 36 in.	3.00 @ 3.65
Wide, 38½ in.	2.50 @ 2.55
Export bungs, 34 in. cut.	.20 @ \$22
Large prime bungs,	
34 in. cut	.19 @ \$21
Medium prime bungs,	
34 in. cut	.13 @ \$15
Small prime bungs	.9 @ \$11
Middles, per set, cap off	.55 @ \$7½

### DRY SAUSAGE

(l.c.l. prices)

Cervelat, ch. hog bungs	.99 @ 1.02
Thuringer	.63 @ 68
Holsteiner	.82 @ 84
B. C. Salami	.82 @ 84
B. C. Salami, new condition	.93 @ 90
Genoa style salami, ch.	.08 @ 1.00
Pepperoni	.84 @ 88
Mortadella, new condition	.61
Italian style hams	.73 @ 79

Make your modern smokehouse better—  
with JAMISON INSULATED  
SMOKEHOUSE DOORS



### COMPARE THESE FEATURES:

Rigid All-Steel Construction

Positive 3-Point Fastening

Heat Resistant Gasket

Adjustable Sealing Bars

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Safety Features

Inside Release Handle • Emergency Release Panel

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Only Jamison smokehouse doors give you these extra features. For complete information and specifications, write for catalog 215.

JAMISON COLD STORAGE DOOR CO. • Hagerstown, Md., U. S. A.  
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- Prompt shipments from New York or Chicago warehouses.
- Packed in Cartons for Safe Delivery.
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Standard strength Garlic and Onion provides a "Flavor Control" that improves your product and cuts your costs. These potent juices assure a uniform, full-bodied, natural flavor the year around. Enhance the sales appeal of your products with Liquid Garlic and Onion Seasonings.

**VEGETABLE JUICES, INC.**  
664-666 W. Hubbard St., Chicago 10, Illinois

### DOMESTIC SAUSAGE

(l.c.l. prices)

Pork sausage, hog casings	48
Pork sausage, bulk	40½
Frankfurters, sheep cas.	54 @ \$0
Frankfurters, hog cas.	52½
Frankfurters, skinless	48 @ \$0
Bologna	48
Bologna, artificial cas.	46 @ 48½
Smoked liver, hog bungs	47 @ 51
New Eng. lunch, specialty	66 @ 74
Minced luncheon spec. ch.	51 @ 56½
Tongue and blood	47 @ 48
Blood sausage	41
Souse	36½
Polish sausage, fresh	53 @ 56½
Polish sausage, smoked	53 @ 56½

### SEEDS AND HERBS

(l.c.l. prices)

Whole	Ground
Caraway seed	28 33
Cominos seed	41 @ 55 45 @ 61
Mustard sd., fcy.	23 ..
Yel. American	21 ..
Marjoram, Chilean	26 30
Oregano, Mexican	26 ..
Coriander, Morocco	.. ..
Natural No. 1	37 42
Marjoram, French	52 @ 60 64 @ 70
Majoram, Dalmatian	.. ..
No. 1	1.35 @ 1.40 1.50

### CURING MATERIALS

Cwt.

### SPICES

(Basis Chgo. orig. bbls., bags, bales)

Whole	Ground
Allspice, prime	34 38
Resifted	35 39
Chili powder	40 ..
Chili pepper	39 ..
Cloves, Zanzibar	59 65
Ginger, Jam., unbl.	78 84
Ginger, African	59 64
Cochin	.. ..
Mace, fcy. Banda	.. ..
East Indies	1.92 ..
West Indies	1.83 ..
Mustard, flour, fcy.	32 ..
No. 1	28 ..
West India Nutmeg	72 ..
Paprika, Spanish	38 @ 78 ..
Pepper, Cayenne	52 @ 68 ..
Red, No. 1	48 ..
Pepper, Packers	1.91 3.60
Pepper, white	3.40 3.05
Malabar	2.12 2.22
Black Lampung	2.12 2.22

Nitrite of soda, in 45-lb. bbls., del., or f.o.b. Chgo.	.. \$9.39
Saltpeter, n. ton. f.o.b. N. Y.	.. ..
Dbl. refined gran.	11.00
Small crystals	14.40
Medium crystals	15.40
Pure rfd., gran. nitrate of soda, unquated	5.25
Salt, in min. car. of 60,000 lbs. only, paper sacked, f.o.b.	.. ..
Chicago:	Per ton
Granulated	\$21.40
Medium	27.90
Rock, bulk, no ton car. delivered Chicago	11.90
Sugar—	
Raw, 96 basis, f.o.b.	
New Orleans	6.20
Refined standard cane	
gran., basis	8.25
Refined standard beef	
gran., basis	8.05
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less	7.65
Dextrose, per cwt. in paper bags, Chicago	7.04

### PACIFIC COAST WHOLESALE MEAT PRICES

Los Angeles San Francisco No. Portland January 16

FRESH BEEF (Carcass):	January 16	January 16	January 16
<b>STEER:</b>			
Choice:			
500-600 lbs.	\$53.00 @ 54.00	\$57.00 only	\$55.00 @ 56.00
600-700 lbs.	52.00 @ 53.00	56.00 only	54.00 @ 55.00
Good:			
500-600 lbs.	52.00 @ 53.00	53.00 @ 54.00	54.00 @ 55.00
600-700 lbs.	51.00 @ 52.00	52.00 @ 53.00	53.00 @ 55.00
Commercial:			
350-600 lbs.	48.00 @ 50.00	50.00 @ 54.00	51.00 @ 53.00
<b>COW:</b>			
Commercial, all wts.	44.00 @ 46.00	48.00 @ 50.00	48.00 @ 50.00
Utility, all wts.	43.00 @ 44.00	45.00 @ 48.00	47.00 @ 49.00
<b>FRESH CALF:</b>	(Skin-On)	(Skin-On)	(Skin-On)
Good:			
200 lbs. down	54.00 @ 56.00	.. ..	60.00 @ 62.00
Commercial:			
200 lbs. down	52.00 @ 54.00	.. ..	52.00 @ 55.00
<b>FRESH LAMB (Carcass):</b>			
Choice:			
40-50 lbs.	57.00 @ 58.00	57.00 @ 60.00	56.00 @ 57.00
50-60 lbs.	56.00 @ 57.00	55.00 @ 57.00	55.00 @ 56.00
Good:			
40-50 lbs.	56.00 @ 57.00	56.00 @ 59.00	56.00 @ 57.00
50-60 lbs.	54.00 @ 56.00	54.00 @ 56.00	55.00 @ 56.00
Commercial, all wts.	52.00 @ 55.00	54.00 @ 56.00	53.00 @ 54.00
Utility, all wts.	.. ..	50.00 @ 54.00	48.00 @ 49.00
<b>MUTTON (EWE):</b>			
Good, 70 lbs. down	.. ..	38.00 @ 40.00	32.00 @ 34.00
Commercial, 70 lbs. down	.. ..	36.00 @ 38.00	29.00 @ 31.00
Utility, 70 lbs. down	.. ..	32.00 @ 36.00	24.00 @ 26.00
<b>FRESH PORK CARCASSES:</b>	(Packer Style)	(Shipper Style)	(Shipper Style)
80-120 lbs.	35.00 @ 36.00	35.00 @ 36.00	32.50 @ 34.50
120-160 lbs.	32.50 @ 34.50	33.00 @ 35.00	32.50 @ 34.50
<b>FRESH PORK CUTS No. 1:</b>			
10-12 lbs.	.. ..	38.00 @ 42.00	.. ..
11-12 lbs.	45.00 @ 47.00	50.00 @ 56.00	48.00 @ 51.00
10-12 lbs.	45.00 @ 47.00	50.00 @ 54.00	48.00 @ 51.00
12-16 lbs.	44.00 @ 46.00	48.00 @ 50.00	45.00 @ 47.00
<b>PICNICS:</b>			
4-8 lbs.	.. ..	38.00 @ 42.00	.. ..
<b>PORK CUTS No. 1:</b>	(Smoked)	(Smoked)	(Smoked)
HAM, Smoked:			
12-16 lbs.	54.00 @ 59.00	58.00 @ 62.00	60.00 @ 63.00
16-20 lbs.	53.00 @ 59.00	58.00 @ 60.00	59.00 @ 60.00
<b>BACON, "Dry Cure" No. 1:</b>			
6-8 lbs.	46.00 @ 51.00	52.00 @ 54.00	49.00 @ 51.00
8-10 lbs.	40.00 @ 46.00	48.00 @ 52.00	45.00 @ 49.00
10-12 lbs.	40.00 @ 46.00	.. ..	45.00 @ 49.00
<b>LARD, Refined:</b>			
Tierces	21.00 @ 22.50	.. ..	23.00 @ 24.50
50 lb. cartons & cans	21.75 @ 23.00	22.00 @ 23.00	22.00 @ 23.00
1 lb. cartons	22.50 @ 24.00	23.00 @ 24.00	24.50 @ 24.75

### THE FOWLER CASING CO. LTD.

For 30 Years the Largest Independent Distributors of  
**QUALITY AMERICAN HOG CASINGS**

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(Cables: EFseaco, London)

This year marks the third anniversary of the development of Tenox. We are proud to say that Tenox is now being used by a major portion of the lard industry.



We believe that the Tenox type antioxidants will, in the course of time, be used in all lard. When this is done, limited stability will no longer be a factor in lard's acceptance and use.

We therefore recommend that you consider stabilizing 100% of your lard with Tenox so that your customers, no matter what use they may make of your product, will never find its stability unsatisfactory.

For sample quantities and information about these most effective antioxidants, their carry through properties and their ability to protect fried and baked foods, write to Tennessee Eastman Company, division of Eastman Kodak Company, Kingsport, Tennessee.

Insure with TENOX. It's a good policy

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Antioxidants  
for Lard

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## "ARKSAFE" ELASTIC BARREL LININGS

An "Arksafe" wet-strength lined barrel is a new barrel!

Yes, all the strength and moisture resistance needed to safely carry your meat products to the consumer are found in this NEW inexpensive Barrel Lining.

For fresh meat, these scientifically tested and approved barrel linings will help to reduce shrinkage, retain bloom, prevent wood absorption and help to maintain cooler temperatures.

When shipping pickled meat, these liners will prevent dirt, wood and rust particles from staining the meat. No trimming is necessary. Don't trim away your profits!

Barrel Linings in a wide variety are available for:

- Shipments of smoked meats.
- Shipments containing an excess of moisture.
- Barrels going into storage
- Shipments to be held only a short time.
- Shipments packed in wet or dry ice

Without obligation, write now for information relative to your specific requirements.

**ARKELL SAFETY BAG COMPANY**

10 EAST 40th STREET, NEW YORK 16, N. Y.  
6345 WEST 65th STREET, CHICAGO 38, ILL.

## CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

### CASH PRICES

F. O. B. CHICAGO OR CHICAGO BASIS		PICNICS		S. P.
8-10	47½ n	4-6	.33½	33½ a
10-12	47½ n	4-8 range	.32½	31½ a
12-14	47½ n	6-8	.31	31½ a
14-16	46½ n	8-10	.30½	30½ a
	46n	10-12	.30½	30½ a
	40n	12-14	.30½	30½ a
		8/up, No. 2's inc.	.30%	....
REGULAR HAMS		BELLYES		
Fresh or Frozen	S. P.	Fresh or Frozen	Cured	
8-10	47½ n	6-8	33½/34	34½ @ 35½ a
10-12	47½ n	8-10	32½/32½	33½ @ 34½ a
12-14	46½ n	10-12	31½/31½	32½ @ 33½ a
14-16	46n	12-14	30½/30½	30½ @ 31½ a
		14-16	28½/28½	28½ a
		16-18	24½/24½	26a
		18-20	23½/23½	25a
BOILING HAMS		GR. AMM. BELLIES		D. S. BELLIES
Fresh or Frozen	S. P.	GR. AMM. BELLIES	D. S. BELLIES	
16-18	45n	6-8	13½ n	Clear
18-20	45½ n	10-12	14½ n	22½ n
20-22	45n	12-14	14½ n	22½
22-24	45½ n	20-25	21½	21%
24-26	45n	25-30	21½	21
25-30	45½ n	30-35	21½	21
25/up.	44½/44½ inc.	35-40	19½/20	20½
		40-45	19	19½
SKINNED HAMS		FAT BACKS		
Fresh or F.F.A.	S. P.	FAT BACKS	Green or Frozen	Cured
10-12	.50	6-8	13½ n	13%
12-14	.40	10-12	14½ n	14%
14-16	.48½	12-14	14½ n	14%
16-18	.47½	14-16	15½ n	15
18-20	.47½ @ 46	18-20	16½	16½
20-22	.45½	20-25	16½	16½
22-24	.45½	30-35	16½	16½
24-26	.45n	35-40	16½	16½
25-30	.44½/44½	40-45	19	19½
		41½ n	n—nominal.	
OTHER D. S. MEATS		JOWLS		
Fresh or Frozen	Cured	JOWLS		
Reg. plates . . . .	17n	17n	15½ n	
Clear plates . . . .	13n	13n	15½	
Square jowls 15% @ 16½	15½ @ 16n	15½ @ 16n	16½	
Jowl butts .13% @ 13½	13½ @ 13½	13½ @ 13½	16½	
S. P. jowls . . . .	13½ @ 13½	13½ @ 13½	16½	

### LARD FUTURES PRICES

MONDAY, JANUARY 15, 1951

Open	High	Low	Close
Jan. 18.50	18.80	18.27½	19.80
Mar. 18.60	18.85	18.45	19.80
May 18.67½	20.12½	19.62½	20.07½
July 19.82½	20.20	19.82½	20.20
Sept. 20.22½	20.42½	20.02½	20.42½ a
Sales: 10,040,000 lbs.			

Open interest at close Fri., Jan. 12th: Jan. 56, Mar. 430, May 324, July 200, Sept. 48; at close Sat., Jan. 13th: Jan. 53, Mar. 481, May 325, July 204 and Sept. 49 lots.

TUESDAY, JANUARY 16, 1951

Jan.	20.55	20.05	19.55	19.65
Mar.	19.92½	20.12½	19.67½	19.80
May	20.05	20.30	19.80	19.90b
July	20.20	20.40	20.00	10.15
Sept.	20.35	20.55	20.20	20.40
Sales: 14,280,000 lbs.				

Open interest at close Mon., Jan. 15th; Jan. 48, Mar. 440, May 330, July 203 and Sept. 80 lots.

WEDNESDAY, JANUARY 17, 1951

Jan.	19.65	19.65	19.42½	19.55
Mar.	19.50	19.72½	19.45	19.67½
May	19.50	19.87½	19.47½	19.85
July	19.70	20.00	19.65	19.90b
Sept.	19.90	20.20	19.90	20.05
Sales: 12,560,000 lbs.				

Open interest at close Tues., Jan. 16th; Jan. 45, Mar. 471, May 322, July 210 and Sept. 83 lots.

THURSDAY, JANUARY 18, 1951

Jan.	19.30	19.30	19.15	19.15a
Mar.	19.50	19.50	19.15	19.15b
May	19.65	19.67½	19.35	19.35
July	19.80	19.82½	19.55	19.60a
Sept.	19.95	19.95	19.77½	19.77½a
Sales: 11,788,000 lbs.				

Open interest at close Wed., Jan. 17th; Jan. 35, Mar. 457, May 348, July 219 and Sept. 92 lots.

FRIDAY, JANUARY 19, 1951

Jan.	19.25	19.25	19.15	19.15
Mar.	19.22	19.37	19.22	19.22b
May	19.35	19.57	19.35	19.42
July	19.60	19.72	19.60	19.60
Sept.	19.75	19.90	19.75	19.80
Sales: About 7,000,000 lbs.				

Open interest at close Thurs., Jan. 18th; Jan. 34, Mar. 433, May 330, July 230 and Sept. 107 lots.

a—asked. b—bid.

### WEEK'S LARD PRICES

P. S. Lard Tieres	P. S. Lard Loose	Raw Leaf
Jan. 18 19.35n	17.62½	17.12½n
Jan. 15 19.35n	18.00	17.50n
Jan. 12 19.35n	18.00	17.50n
Jan. 17 19.55n	18.87½n	17.37½n
Jan. 18 19.15n	17.37½n	16.87½n
Jan. 19 19.15n	17.37½n	16.87½n

n—nominal. b—bid. a—asked.

## MARKET PRICES

### NEW YORK

#### WHOLESALE FRESH MEATS

##### CARCASS BEEF

(l.e.l. prices) Jan. 17, 1951

per lb.

City

Prime, 800 lbs./down	54	65¢
Choice, 800 lbs./down	51	65¢
Commercial to good,		
800 lbs./down	48	65¢
Canner and cutter	42½	65¢
Bologna bulls	40½	65¢

##### BEEF CUTS

(l.e.l. prices)

Hinds and ribs	62	67
Rounds, N.Y. flank off.	57	65
Hips, full	64	67
Top sirloin	65	69
Short loins, untrimmed	85	90
Ribs, 30/40 lbs.	75	80
Chucks, non-kosher	51	53
Briskets	42	44
Flanks	26	27

##### FRESH PORK CUTS

(l.e.l. prices)

Western

Hams, skinned, 14/down	52	53
Picnics, 4/8 lbs.	34	
Bellies, sq. cut, seedless,		
8 lbs. down	33½	34
Pork loins, 12/down	42	44
Boston butts, 4/8 lbs.	42	44
Spareribs, 3/down	40	42
Pork trim., regular	22	25
Pork trim., spec. 85%	45½	49

City

Hams, regular, 14/down	51	52
Hams, skinned, 14/down	52	55
Skinless shoulders,		
12/down	40	42
Picnics, 4/8 lbs.	38	39
Pork loins, 12/down	44	48
Boston butts, 4/8 lbs.	45	50
Spareribs, 3/down	41	44
Pork trim., regular	21	25

##### FANCY MEATS

(l.e.l. prices)

Veal breads, under 6 oz.	72	
6 to 12 oz.	85	
12 oz. up	110	
Beef kidneys	25	
Beef livers, selected	70½	80
Beef livers, selected, kosher	90	105
Lamb fries	55	
Oxtails, over ¾ lb.	35	

#### WESTERN DRESSED MEATS AT NEW YORK

TUESDAY, JANUARY 16, 1951

All quotations in dollars per cwt.

##### BEEF:

###### STEER:

Prime:		
350-500 lbs.	None	
500-600 lbs.	554.50-55.00	
600-700 lbs.	55.00-55.00	
700-800 lbs.	54.00-55.00	

###### Choice:

350-500 lbs.	None	
500-600 lbs.	52.00-53.50	
600-700 lbs.	52.00-53.00	
700-800 lbs.	51.00-52.00	

###### Good:

350-500 lbs.	None	
500-600 lbs.	47.50-51.00	
600-700 lbs.	47.50-50.00	
700-800 lbs.	46.50-48.00	

###### Commercial:

350-600 lbs.	46.50-48.00	
600-700 lbs.	46.00-48.00	

###### Utility:

350-600 lbs.	None	
700-800 lbs.	40.00-43.00	

###### COW:

Commercial, all wts.	40.00-43.00	
Utility, all wts.	40.00-42.00	

##### VEAL—SKIN OFF:

###### Choice:

80-110 lbs.	55.00-58.00	
110-150 lbs.	55.00-58.00	

###### Good:

80 lbs.	None	
80-110 lbs.	52.00-55.00	
110-150 lbs.	53.00-55.00	

###### Commercial:

80 lbs.	49.00-52.00	
80-110 lbs.	49.00-52.00	
110-150 lbs.	49.00-52.00	

###### Utility:

all wts.	44.00-46.00	
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#### DRESSED HOGS

(l.e.l. prices)

Hogs, gd. & ch. hd. on lf. fat in		
100 to 136 lbs.	31½	34
137 to 153 lbs.	31½	34
154 to 171 lbs.	31½	34
172 to 184 lbs.	31½	34

#### LAMBS

(l.e.l. prices)

Choice lambs	49	61
Good lambs	48	60
Lambs, gd. & ch.	65	70
Hindquarters, gd. & ch.	63	67
Loins, gd. & ch.	58	68

#### MUTTON

(l.e.l. prices)

Western

Good, under 70 lbs.	30	632
Comm., under 70 lbs.	28	30
Utility, under 70 lbs.	26	30

#### VEAL—SKIN OFF

(l.e.l. prices)

Western

Choice carcass	58	58
Good carcass	55	56
Commercial carcass	49	53
Utility	45	47

#### BUTCHERS' FAT

(l.e.l. prices)

Western

Shop fat	7	%
Breast fat	10	
Edible suet	10%	
Inedible suet	10%	

#### STOCKER AND FEEDER CATTLE SHIPMENTS

Stocker and feeder livestock received in eight Corn Belt states during December:

#### CATTLE AND CALVES

December

1950

1949

Public stockyards	159,606	116,587
Direct	91,868	81,851
Total	251,474	198,438

#### SHEEP AND LAMBS

Public stockyards	136,589	55,520
Direct	115,869	15,925
Total	232,458	71,445

Data in this report were obtained from offices of state veterinarians. Under "Public stockyards" are included stockers and feeders which were bought at stockyards markets. Under "Direct" are included stockers and feeders coming from other states from points other than public stockyards, some of which are inspected at public stockyards en route.



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# BY-PRODUCTS...FATS AND OILS

## TALLOWS AND GREASES

Thursday, January 18, 1951

A very strong tone prevailed in the tallow and grease market early Monday, with dealer-exporters reaching for materials. Fancy tallow moved at 19c, tankcars, f.a.s. eastern seaboard, and choice white grease sold at 18½c, also f.a.s. East, but with offerings light only moderate supplies of product were obtained.

Domestic consumers, for the most part, declined to raise their price views, and principal buying interests continued their previously established bid basis of 16¾c, fancy tallow. There was indication of quiet trading in some domestic directions at higher levels, but without confirmation. Generally, offerings in the open market were scant, with many unfilled orders at the close of Monday's business.

On Tuesday the marketing situation was unchanged, with offerings thin and soapers continuing their firm stand on prices. Other domestic buyers picked up a few tanks of materials at higher levels, but sales in these directions were scattered and confined principally to lower grades. There were confusing reports on exporter activity. One source said that 20c was paid and bid for fancy tallow, tank cars, f.a.s. East. Other information had offerings at 19½c unsold, indicating a cooling of export interest. Only spotty sales were made at the 19c level.

On Wednesday reports of imminent price controls and roll-backs to January 1 levels had a braking effect on trading. There were unconfirmed rumors of sales for export at lower levels, and principal soapers expressed a willingness to take materials at their bid basis of 16¾c, fancy tallow, with no movement reported in this direction.

On Thursday one principal soaper increased bids to 17¼c, fancy tallow basis, and was followed by others at the same level. Dealer-exporter inquiry

and interest had disappeared, leaving the market to domestic buyers but little material moved to large soopers through the open market. Offerings, for most part, were withheld for higher levels.

**TALLOWS:** Thursday's quotations (carlots delivered usual consuming points) were: Edible tallow 18@18½c; fancy, 17½@18c; choice, 17½@17¾c; prime, 17@17¾c; special, 16¾@17¾c; No. 1, 16¾@16¾c; No. 3, 15%@16¾c; No. 2, 15½c.

**GREASES:** Thursday's quotations were: Choice white grease, 17@17¾c; A-white, 16¾@17½c; B-white, 16½@17½c; yellow, 15½@16½c; house, 15½c; brown, 15c, and brown (25 acid), 15½c.

## USDA Lifts Import Controls From Certain Fats, Oils

The Department of Agriculture this week removed several fats and oils from import control, effective January 15, 1951. Lard compounds and lard substitutes, combinations and mixtures of animal and vegetable oils, crude, refined and denatured cottonseed oil, soybean oil, soybeans and sunflower seed and oil were the items removed from control.

## EASTERN BY-PRODUCTS MARKET

New York, January 18, 1951

Dried blood was reported selling Thursday at \$9@9.50 per unit of ammonia. Low test wet rendered tankage moved at \$9@9.25 per unit of ammonia, while high test tankage sold for \$9. The price of dry rendered tankage was down to \$1.90 per unit of protein.

## Margarine Sales Reach All-Time High in 1950

The production of margarine in 1950 reached a record high, Paul T. Truitt, president of the National Association

of Margarine Manufacturers reported in a year-end review. Value of the margarine manufactured was approximately \$25,000,000. Truitt predicted that production in 1951, freed from restrictive federal taxation last June, will be considerably higher. He also forecast that the remaining 14 states will lift the restrictions that are now placed on yellow margarine by the end of 1951.

## BY-PRODUCTS MARKETS

(Chicago, Thursday, January 18, 1951)

### Blood

Unit  
Ammonia

\*Unground, per unit of ammonia ..... \$9.00@9.25\*

### Digester Feed Tankage Materials

Wet rendered, unground, loose

Low test ..... \*\$0.75\*

High test ..... \$9.25@9.30

Liquid stick tank cars ..... 3.00@3.25

### Packinghouse Feeds

Carlots,  
per ton

50% meat and bone scraps, bagged, \$115.00@120.00

50% meat and bone scraps, bulk ..... 115.00@117.50

35% meat scraps, bulk ..... 120.00@125.00

60% digester tankage, bulk ..... 120.00@125.00

30% digester tankage, bagged ..... 120.00@125.00

80% blood meal, bagged ..... 160.00@180.00

65% special steamed bone meal, bagged ..... 90.00@100.00

### Fertilizer Materials

High grade tankage, ground

per unit of ammonia ..... \$8.00@8.25

Hoof meal, per unit, ammonia ..... 7.50

### Dry Rendered Tankage

Per unit  
Protein

Cake ..... 1.95

Expeller ..... 1.95

### Gelatine and Glue Stocks

Calf trimmings (limed) ..... \$2.50

Hide trimmings (green, salted) ..... 1.75@2.00

Cattle jaws, skulls and knuckles, per ton ..... 70.00

Pig skin scraps and trim, per lb. ..... 9.25

### Animal Hair

Winter coil dried, per ton ..... \$106.00@110.00

Summer coil dried, per ton ..... \*\$85.00@90.00

Cattle switches, per piece ..... 5%@6%

Winter processed, gray, lb. ..... 13%@14%

Summer processed, gray, lb. ..... 8@8%

\*Quoted delivered basis.

n—nominal.



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## VEGETABLE OILS

Wednesday, January 17, 1951

After showing a slightly easier undertone last Saturday, vegetable oils continued their advance of last week into the current period. Substantial gains were made against buyer resistance by almost all oils up to midweek but on Wednesday some weakness developed with the renewal of price control reports and rumors that prices might be rolled back to the January 1 levels. Wednesday's trade was light and buying interest, although present, kept in the background. Offerings increased substantially with the threat of controls and easiness in prices.

**CORN OIL:** Oil was quoted at 24@25c early in the week with one source calling the market 24½c. Sales were made in a limited way at 25c on Tues-

day and the market was quoted nominally at that level at midweek.

**SOYBEAN OIL:** Prices advanced during the early part of the week although trade was not particularly heavy. January shipment oil was called 20½c on Monday and February oil was reported sold on the same basis. March oil traded in a limited way at 20c and 20½c. January oil sold Tuesday at 20c and 21c and February was called 20½c. March sold for as high as 20½c. The market eased somewhat on Wednesday with a little January moving at 20½c; February sold at 20½c and March at 20½c. Soybean oil futures closed lower on Wednesday.

**PEANUT OIL:** Crude was reported traded at 26c in Virginia, basis Georgia-Alabama, 25½c. In the Southeast crude was reported on Tuesday at 26c and 26½c, with further offers at 26½c. The market was called 27c nominal at midweek.

**COCONUT OIL:** Offerings were made on the Coast Monday at 19½c and in the East at 20½c. The Coast market was quoted nominally on Tuesday and Wednesday at the same level.

**COTTONSEED OIL:** Crude paced the advance in vegetable oils this week. On Monday, oil was quoted and reported sold at 25c across the Belt with buyers bidding 25½c for more in the Valley. Activity was somewhat limited on Tuesday but trading was reported at 25½c in the Valley and Southeast and Texas was 25½c at the close. The market reacted at midweek and, after

selling at 25½c, 25½c and 25c for Southeast, Valley and Texas, asking prices were cut to 25c across the Belt.

New York futures quotations:

	MONDAY, JANUARY 15, 1951				
	Open	High	Low	Close	Pr.
Mar.	26.76	27.75	26.53	27.70	26.50
May	26.20	27.49	26.18	27.41	26.20
July	25.90	27.00	25.82	26.90	25.70
Sept.	*25.15	26.00	25.20	*25.90	25.30
Oct.	*24.05	24.83	23.95	*24.75	24.25
Dec.	24.05	24.50	24.00	*24.65	23.90

Total sales: 494 lots.

	TUESDAY, JANUARY 16, 1951				
	Open	High	Low	Close	Pr.
Mar.	27.70	28.70	27.56	27.96	27.70
May	27.30	28.25	27.22	27.58	27.41
July	26.90	27.88	26.80	27.24	26.90
Sept.	*25.75	27.15	25.80	*26.40	25.90
Oct.	*24.50	25.25	24.65	*24.75	24.75
Dec.	*24.35	25.00	24.40	*24.50	24.65

Total sales: 814 lots.

	WEDNESDAY, JANUARY 17, 1951				
	Open	High	Low	Close	Pr.
Mar.	27.22	27.70	26.79	26.79	27.96
May	27.00	27.55	26.49	27.58	27.58
July	26.65	27.18	26.24	26.24	27.26
Sept.	25.90	26.20	25.30	25.25	26.40
Oct.	*24.00	24.50	24.25	*24.20	24.75
Dec.	23.85	24.20	23.85	*23.84	24.50

Total sales: 914 lots.

	THURSDAY, JANUARY 18, 1951				
	Open	High	Low	Close	Pr.
Mar.	26.80	27.05	25.55	26.45	26.79
May	26.50	26.50	25.20	25.18	26.49
July	26.25	26.25	24.50	*25.38	26.24
Sept.	25.40	25.25	24.50	*25.38	25.25
Oct.	*24.10	24.50	23.75	*24.20	24.20
Dec.	24.00	24.00	23.40	*24.10	23.84

Total sales: 918 lots.

\*Bid.

## Austria Rationing Fats

Fats are rationed in Austria as of January 1 for the first time since 1949. The new scale allows each person 7 oz. of margarine, 12½ oz. of Marshall aid lard and 3½ oz. of substitute lard every four weeks.

## VEGETABLE OILS

Wednesday, January 17, 1951	
Crude cottonseed oil, carloads f.o.b. mills	
Valley	25a
Southeast	25½a
Texas	25½a
Corn oil in tanks, f.o.b. mills	25½a
Soybean oil, Decatur	21a
Peanut oil, f.o.b. Southern Mills	27½n
Coconut oil, Pacific Mills	19½n
Cottonseed foots	
Midwest and West Coast	5½ @ 65½
East	5½ @ 55½

a—asked. n—nominal.

## OLEOMARGARINE

Wednesday, January 17, 1951	
Prices f.o.b. Chicago	
White domestic vegetable	35
White animal fat	35
Milk churned pastry	30@31
Water churned pastry	29@30

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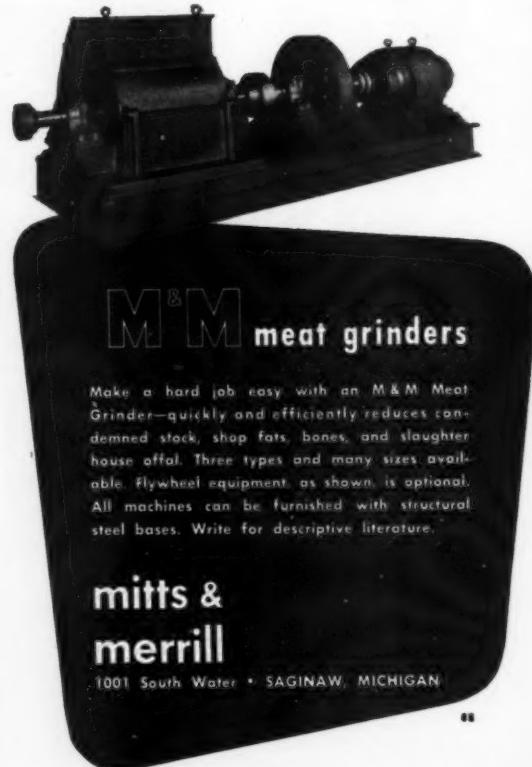
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# HIDES AND SKINS

Packer hides move 2c higher again—Market pattern of last week repeats—One sale made at new prices, other packers allocate same basis—Volume continues light with packer bookings and light kill responsible.

## CHICAGO

**PACKER HIDES:** The packer market this week was almost identical to the market of the preceding week. Early in the week a packer listed his offerings without attaching any prices. In the ensuing scramble, bids were finally raised a full 2c, and on this basis trading followed. The offering included 2,600 heavy native steers, 5,900 heavy native cows, 2,400 Colorados, 2,500 butt branded steers and 900 branded cows. All were sold and, on the basis of interest and bids, the entire list, including those types not sold, was called 2c higher.

As was the case last week, the remaining packers allocated a few hides on the basis of these new prices. One packer allocated about 8,000, another about 20,000, with the third still working on his allocation plan at press time.

Most eyes were focused on the meeting in Washington on Tuesday, at which various interested parties met to discuss the possibility of price controls. It was reported that the meeting was called at the insistence of tanner and leather interests, who are worried most specifically about the effect higher hide prices will have on their finished products.

From all reports, packers and brokers aligned themselves on one side against controls, with buyers opposing their viewpoints. No visible effects of the meeting were apparent, but conclusions government men in attendance might have gathered from the discussions might be more obvious in the near future.

**OUTSIDE SMALL PACKER:** Movement was fairly brisk in both the small packer and country markets this week, with practically all slaughterers keeping well sold in the face of possible price rollbacks. If prices were to be rolled back to January 1 levels, as has been mentioned a time or two, it would amount to about 5c a pound, and with this possibility the prospects of price increases are insignificant by comparison.

In the trading mentioned above, the price advance made in the packer market was not fully shared in this market. Packer hides advanced 2c but the average advance in small packer hides would be closer to 1c with a considerable number of sales made steady basis. As this would indicate, trading was on a rather wide range and the price pattern was not too clear.

Sales on light hides, 40, 40@41 and 40@42, were reported at 40c, 41c, 42c

and 43c, varying with point, packer and tanner. Some hard pressed tanners were willing to pay more than others. The range in the 50@52 average was 38@41c. In the heavier averages, 63@65, the price fluctuations were even more erratic, with sales reported from 35@39c. Sales of country hides in the 50@52 average were made mostly at 35@36c.

**CALFSKINS:** Late Thursday last week, 40,000 packer calfskins were sold at a 5c increase. This sale was reported in the January 13 NP. On Friday, an almost identical sale was made by another packer. The points were a little different, but in it 40,000 hides were moved at 87½c and 82½c for light and heavy northerns, while the others sold at a 2½c discount.

In the small packer market, a sale of 3,000 small packer calfskins was made at 70c early in the week. Butcher calfskins, outside the city, were sold at prices up to 65c. Slunks in both the packer and small packer market sold at slightly higher levels. Packer slunk sales during the week were at \$3.75 and \$1.15.

**SHEEPSKINS:** Relatively small price advances obtained in shearlings during recent weeks, as the industry

made somewhat of an attempt to hold the price line, were thrown to one side this week, as substantial increases were registered. Strength in the "interior" and in foreign markets was reported to be largely responsible for the change in attitude displayed by the packers.

Opening sales were only slightly above last quotations, but subsequent sales were all at higher prices, with each sale registering an advance. On this pattern clips sold at \$6.50, \$7, \$7.25 and \$7.50. No. 1's sold \$5.25, and \$5.50 and it was reported, but not confirmed, that a part load sold at \$6. The 2's and 3's were rather scarce and prices were not quite so erratic. The most representative sale of No. 2 and No. 3 shearlings was at \$3.50 and \$2.25. Pickled skins, notwithstanding the fact that their quality is almost at the seasonal low, were higher and are quoted \$17.50@\$18.50. Dry pelts also showed a slight price advance.

**WEST COAST:** Last sales confirmed from the Coast, but probably low in view of the present packer market, had steers at 35c and cows at 38c. No packer trades were reported.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended January 13, 1951, were 4,402,000 lbs.; previous week 6,176,000.

Shipments for the week ended January 13 totaled 5,693,000 lbs.; previous week, 5,946,000 lbs.

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# WEEK'S CLOSING MARKETS

## FRIDAY'S CLOSINGS

### Provisions

The live hog top at Chicago was \$21.50; the average, \$20.25. Provision prices were quoted as follows: Under 12 pork loins, 41@41½; 10/14 green skinned hams, 49@50; 4/8 Boston butts, 46; 16/down pork shoulders, 35½@35¾; 3/down spareribs, 37@37½; 8/12 fat backs, 14½; regular pork trimmings, 23@23½; 18/20 DS bellies, 22½n; 4/6 green picnics, 33¾; 8/up green picnics, 30½@31.

P.S. loose lard was quoted at 17.37½b and P.S. lard in tierces at 19.15n.

### Cottonseed Oil

Closing futures quotations at New York were: Mar. 26.60-55; May 26.36-35; July 26.07-01; Sept. 25.53-52; Oct. 24.45b, 24.54a; Dec. 24.20b, 24.35a. Sales totaled 546 lots.

### ST. LOUIS HOGS IN DECEMBER

Hog receipts, weights and range of prices at the National Stock Yards, E. St. Louis, Ill., were reported by H. L. Sparks & Co. as follows:

	December 1950	1949
Hogs received	258,975	262,730
Highest price	\$21.25	\$16.75
Lowest price	19.00	16.25
Average price	19.00	15.60
Average weight, lbs.	222	229

### N. Y. HIDE FUTURES

#### MONDAY, JANUARY 15, 1951

	Open	High	Low	Close
Mar.	37.10b	37.15	36.50	37.10
Apr.	36.40			35.35b
June	35.00	35.90	35.00	35.65b
July	34.00b	35.00	34.75b	34.75b
Oct.	32.50	34.75	34.00	33.75b
Jan.				33.50n

Close: 50 to 105 points lower: sales 30 lots.

#### TUESDAY, JANUARY 16, 1951

	Open	High	Low	Close
Mar.	37.20b	37.60	37.00	37.60
Apr.	35.25b			35.75b
June	35.80b	36.15	35.75	36.10
July	34.75b	34.80	34.80	35.05b
Oct.	33.50b			34.05b
Jan.				33.80n

Close: 30 to 50 points higher: sales 45 lots.

#### WEDNESDAY, JANUARY 17, 1951

	Open	High	Low	Close
Mar.	39.00	37.75	37.75	37.75
Apr.				35.65n
June	36.75b	36.90	35.95	35.80b
July	35.60b	35.35	35.35	34.80n
Oct.	35.50			33.50b
Jan.				33.25n

Close: 15 points higher to 35 points lower: sales 35 lots.

#### THURSDAY, JANUARY 18, 1951

	Open	High	Low	Close
Mar.	36.50b	37.35	35.75	36.30b
Apr.				35.20b
June	35.00b	35.50	34.30	34.95b
July	33.75b	34.20	33.50	34.29
Oct.	32.50b			32.50b
Jan.				32.25n

Close: 60 to 145 points lower: sales 45 lots.

#### FRIDAY, JANUARY 19, 1951

	Open	High	Low	Close
Mar.	36.00b	37.00	35.60	37.00
Apr.				35.20b
June	34.90b	35.50	34.40	35.20b
July	33.70b	34.30	34.20	34.30b
Oct.	32.50b			32.50b
Jan.				32.25n

Close: 10 to 70 points higher: sales 100 lots.  
a—asked. b—bid. n—nominal.

### LAMBS ON FEED SET RECORD LOW LEVEL

A record low since 1920 was established on January 1 this year for the number of sheep and lambs on feed, according to the Bureau of Agricultural Economics. The number was estimated at 3,440,000 head, down 204,000 head, or 6 per cent, from last year. Although Nebraska, the leading lamb feeding state this year, shows a 50 per cent increase in feeding, due largely to the late season shift of lambs from Kansas wheat pastures, feeding in nearly all other important states is below last year. A few scattered states show increases, but the number of lambs involved is relatively small. Wheat pastures in the Great Plains deteriorated sharply during the past six weeks and lambs have been shifted rapidly to other feeding sections.

The 11 Corn Belt states are feeding an estimated 2,186,000 head, which is 4 per cent less than a year ago. In addition to Nebraska feeding a larger number, Illinois is feeding 5 per cent more and Indiana is feeding about the same as last year. Remaining Corn Belt states show reductions from last year's number. Shipments of sheep and lambs into the Corn Belt during July-December 1950 were 16 per cent above 1949, with all of the increase occurring in Iowa and Nebraska. December inshipments into Nebraska greatly exceeded the previous high for the month, and the July-December movement into Iowa was 26 per cent larger than a year earlier.

### CHICAGO HIDE QUOTATIONS

#### PACKER HIDES

	Week ended Jan. 18, 1951	Previous Week	Cor. week 1950
Nat. stra.	39 1/2 @ 43 1/2	37 1/2 @ 41 1/2	20 1/2 @ 21 1/2
Hvy. Tex. stra.	37 1/2	35 1/2	18 1/2 n
Hvy. butt.			
brand'd stra.	37 1/2	35 1/2	17 1/2
Hvy. Col. stra.	36 1/2	34 1/2	17
Ex. light Tex. stra.	43 1/2	41 1/2	25
Brand'd cows	40 @ 40 1/2	38 @ 38 1/2	20
Hy. nat. cows	40 1/2 @ 41	38 1/2 @ 39	21 @ 22
Lt. nat. cows	43 @ 44	41 @ 42	24 @ 25 1/2
Nat. bulls	30 1/2	28 1/2	18 1/2
Brand'd bulls	29 1/2	27 1/2	15 1/2
Calfskins	Nor. 82 1/2 @ 87 1/2	82 1/2 @ 87 1/2	70
Kips,	Nor. nat. 65n	60n	42 1/2 @ 45
Kips,	Nor. brand. 62 1/2 n	57 1/2 n	42 1/2

#### CITY AND OUTSIDE SMALL PACKERS

41-42 lb. aver.	41 @ 43	41 @ 42	20 @ 22
50-52 lb. aver.	39 @ 41	38 @ 40	19 @ 21
63-65 lb. aver.	36 @ 37	35 @ 37	14 1/2 @ 15 1/2
Nat. bulls	25	25	13 1/2 @ 14 1/2
Calfskins	70 @ 74	70 @ 72	44 @ 46n
Kips, nat.	58 @ 54	50 @ 52	34 @ 35n
Slunks, reg.	3.25 @ 3.50	3.00	2.25 @ 2.50
Slunks, hrs.	.75 @ 80	.75 @ 80	1.00 @ 1.00

All packer hides and all calf and kipkins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; slunks quoted flat.

#### COUNTRY HIDES

All weights			
50-52	34 @ 36	34 @ 35	18 @ 19
Bulls	17 @ 19	17 @ 19	10 1/2 @ 11
Calfskins	43 @ 45	43 @ 45	25 @ 27n
Kipskins	38 @ 40	38 @ 40	22 @ 24

All country hides and skins quoted on flat trimmed basis.

#### SHEEPSKINS, ETC.

No. 1	5.50 @ 6.00	5.25	2.60 @ 2.70
Dry Pelts	.50 @ 52	50 @ 51	30n
Horseshides, untrmd.	.15.00 @ 16.00	15.00 @ 16.00	11.00 @ 11.25

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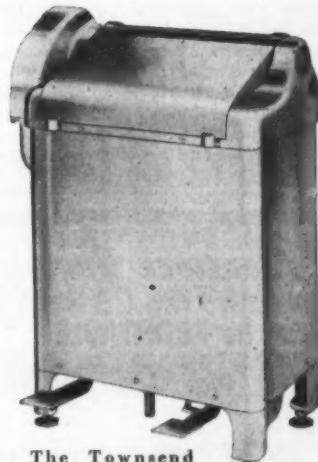
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worthy companion to the Townsend  
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Removal Machine.

# LIVESTOCK MARKETS

*Weekly Review*

## December Hog Kill At Highest Level Since March 1944

Slaughter of 6,777,201 hogs during the month of December was the third largest of record for the month and the largest hog slaughter for any month since March, 1944. The 12-months' slaughter of nearly 57,000,000 hogs during 1950 was exceeded only during the war years of 1943 and 1944. December slaughter of cattle increased slightly compared with a year earlier but slaughter of calves, sheep and lambs decreased moderately, calf slaughter being smallest for the month since 1940 and sheep and lambs of smallest volume for the month of December since 1922.

Cattle slaughter of 1,109,693 in December was 4 per cent below November, 4 per cent above December a year ago and 9 per cent below the five-year average. Slaughter of 13,103,021 cattle during 1950 was 1 per cent below that of 1949 and 3 per cent below the five-year average.

Calf slaughter of 445,262 in December was 12 per cent below November, 13 per cent below the same period last year and 23 per cent below the five-year average. The 1950 slaughter of 5,849,586 head was 9 per cent below the previous year and 14 per cent below the average for the five-year period.

December hog slaughter of 6,777,201 was 10 per cent above the previous month, 5 per cent above December 1949 and 15 per cent above the five-year average. The total year's slaughter of 56,964,330 was 7 per cent above 1949 and 21 per cent above the average for 1945-49.

Slaughter of 918,074 sheep and lambs was 5 per cent below the previous month, 13 per cent below the same period in 1949 and 34 per cent below the

five-year period. The 1950 slaughter of 11,739,343 was 3 per cent below a year

### FEDERALLY INSPECTED SLAUGHTER

#### CATTLE

	1950	1949
January	1,102,515	1,125,771
February	938,771	994,157
March	1,081,512	1,102,081
April	959,089	1,024,754
May	1,070,170	1,084,234
June	1,065,815	1,065,218
July	1,070,104	1,000,467
August	1,183,844	1,231,818
September	1,195,803	1,224,273
October	1,109,431	1,156,384
November	1,150,857	1,116,437
December	1,109,693	1,064,340

#### CALVES

	1950	1949
January	465,080	435,850
February	492,295	477,497
March	585,673	618,637
April	493,936	562,014
May	496,445	510,450
June	484,798	533,033
July	442,721	501,256
August	484,247	549,177
September	488,119	551,538
October	515,009	567,607
November	504,875	594,763
December	445,262	510,536

#### HOGS

	1950	1949
January	5,844,251	5,376,611
February	4,191,117	4,079,542
March	5,019,620	4,314,668
April	4,316,268	3,803,904
May	4,338,414	3,721,421
June	4,354,800	3,744,790
July	3,314,489	3,107,414
August	4,625,541	3,417,312
September	4,137,316	3,879,371
October	5,101,844	4,959,194
November	6,144,076	6,003,097
December	6,777,201	6,477,185

#### SHEEP AND LAMBS

	1950	1949
January	1,077,418	1,234,543
February	863,092	1,045,563
March	833,500	945,498
April	833,540	975,643
May	941,304	760,900
June	1,018,648	808,162
July	959,738	976,264
August	1,076,458	1,125,761
September	1,062,668	1,179,996
October	1,080,588	1,172,266
November	969,295	1,000,402
December	918,074	1,037,810

#### YEAR TO DATE —

	1950	1949
Cattle	13,103,021	13,221,639
Calves	5,849,586	6,449,238
Hogs	56,964,330	53,031,718
Sheep	11,739,343	12,136,478

ago and 31 per cent under the five-year average.

Livestock slaughter under federal inspection during December 1950, by stations, was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jer. City	36,087	36,300	221,612	160,359
Baltimore, Phila.	25,284	4,843	119,200	2,924
SOUTH CENTRAL				
Cin., Cleve., Indpls.	49,578	9,593	303,450	20,245
Chgo. Area	112,560	31,803	522,847	46,573
St. Paul-Wis. Group <sup>1</sup>	104,353	107,057	715,976	46,483
St. Louis Area <sup>2</sup>	52,135	26,842	403,019	40,906
St. Louis City	41,540	455	248,391	28,435
Omaha	94,519	2,932	415,378	64,228
Kan. City	65,110	10,526	278,706	40,542
St. Paul, Minn. <sup>3</sup>	65,524	16,730	1,170,507	128,560
SOUTH-EAST <sup>4</sup>	22,306	15,625	140,257	.....
S. CENT. WEST <sup>5</sup>	88,069	24,811	409,900	65,500
ROCKY MT. <sup>6</sup>	33,262	2,186	90,196	32,531
PACIFIC <sup>7</sup>	72,441	11,678	171,474	94,079
Total 32 centers	863,385	301,370	5,219,013	771,374
All other stations	246,308	143,802	1,557,288	146,700
Grand total Dec. '50	11,100,693	445,262	6,777,201	918,074
Grand total Nov. '50	11,150,857	504,875	6,144,076	969,295
Av. Dee. (1945-49)	1,215,325	578,963	5,808,318	1,397,825
Total Jan.-Dec. (1945-49)	13,103,021	5,849,586	56,964,330	11,730,343
Av. Jan.-Dec. (1945-49)	13,538,217	6,827,972	47,023,139	17,052,652

Other animals slaughtered during December, 1950—28,289 horses, 2,163 goats; during December, 1949—20,612 horses, 11,019 goats.

<sup>1</sup>Includes St. Paul, So. St. Paul, Newport, Minn., and Madison. Milwaukee, Green Bay, Wisc.  
<sup>2</sup>Includes St. Louis National Stockyards, St. Louis, Ill., and St. Louis, Mo.  
<sup>3</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn.  
<sup>4</sup>Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga.  
<sup>5</sup>Includes So. St. Joseph, Mo., Wichita, Kan., Oklahoma City, Okla., Ft. Worth, Tex.  
<sup>6</sup>Includes Denver, Colo., Ogden and Salt Lake City, Utah.  
<sup>7</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

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## Cattle Numbers on Feed January 1 Set New All-Time High

A RECORD-BREAKING number of cattle were reported on feed in the United States on January 1, 1951. Numbers increased 5 per cent, or 208,000 head, over last year, totaling 4,656,000 head, according to the Bureau of Agricultural Economics. The increase is general, except in the eastern Corn Belt states where a slight reduction occurred. The number on feed in the western states is 15 per cent larger than last year.

The number on feed in the north central states, which include the Corn Belt, was 2 per cent larger than a year ago. The west Corn Belt states are up 4 per cent, while the feeding in the east Corn Belt is 1 per cent below last year. The Corn Belt total on January 1 was estimated at 3,528,000 head, the third highest on record, compared with 3,449,000 head last year. Only three north central states show fewer cattle on feed this year than last, with Indiana and Michigan each down 5 per cent and North Dakota down 2 per cent. Kansas showed the largest increase, being up 10 per cent, while Nebraska was up 7 per cent. Iowa shows a 2 per cent increase.

Shipments of stocker and feeder cat-

tle during December into the eight Corn Belt states for which records are available were 27 per cent higher than in December 1949 and the second highest on record for the month. Including shipments from markets for the other three states, total inshipments for July-December were 2,754,000 head, the second highest. These July-December inshipments were exceeded only in 1949 when slightly more than 3,000,000 head were recorded.

In the West, cattle feeding is substantially higher than a year ago, reaching a record high for January 1. Colorado, one of the leading western feeding states, had a record high number on feed on January 1. Elsewhere in the West, marked increases have taken place in some states, with California up 27 per cent. Only Idaho and New Mexico show fewer cattle on feed this January. Pennsylvania also has fewer cattle on feed this year, being down 5 per cent.

Reports from cattle feeders in the Corn Belt show a continuing tendency toward lightweight feeder cattle. On January 1 the proportion on feed that weighed less than 600 lbs. was 33 per cent, compared with 31 per cent last year and 23 per cent two years ago. The number of cattle on feed weighing over 900 lbs. made up 26 per cent of the total this year, compared with 27 per cent last year and 34 per cent two years ago.

In the Corn Belt, cattle feeders re-

ported that 79 per cent of the cattle had been on feed less than three months on January 1. This proportion is the same as last year, but substantially higher than in most previous years. Corn Belt feeders intend to market 32 per cent of the January number by April 1, which is also about the same proportion as reported last year. Based on present information, the number of fed cattle received at Corn Belt markets during the next three months is expected to be somewhat higher than last year. The number of better grade fed cattle for slaughter is also expected to be higher. An increase in marketings of fed cattle from the Corn Belt, as a result of the larger number on feed, will also occur in the late spring and summer, according to the cattle feeders' plans on January 1.

### LIVESTOCK CAR LOADINGS

A total of 8,581 cars were loaded with livestock during the week ended January 6, 1951. This was an increase of 234 over the same week in 1950, and a decrease of 2,443 cars from the corresponding week in 1949.

### BUFFALO LIVESTOCK

Receipts and disposition of livestock at Buffalo, N. Y., in December, 1950:

	Cattle	Calves	Hogs	Sheep
Receipts	12,700	9,000	7,825	47,267
Shipments	5,549	5,763	2,732	41,117
Local slaughter	5,272	3,297	5,063	6,000

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## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Monday, January 15, were reported by the Production and Marketing Administration as follows:

### HOGS: (Quotations based on hard hogs)

St. L. Matl. Yds. Chicago Kansas City Omaha St. Paul

### BARROWS & GILTS:

#### Good and Choice:

120-140 lbs.	\$17.00-19.25	\$16.00-19.50	\$.....	\$.....
140-160 lbs.	19.00-20.75	19.25-20.50	19.50-20.25	18.50-19.50
160-180 lbs.	20.50-21.75	20.25-21.75	20.00-20.85	19.25-20.25
180-200 lbs.	21.00-22.75	21.00-22.75	20.25-21.75	20.00-20.75
200-220 lbs.	21.50-22.75	21.50-22.75	20.75-21.75	20.00-20.75
220-240 lbs.	21.25-21.85	21.00-21.75	20.50-21.25	20.00-20.75
240-270 lbs.	21.00-21.75	20.50-21.25	20.25-20.75	20.25-20.85
270-300 lbs.	20.75-21.25	20.00-20.20	19.85-20.40	19.50-20.00
300-330 lbs.	19.75-21.00	19.75-20.25	19.65-20.10	19.25-19.75
330-360 lbs.	19.25-20.00	19.25-19.90	19.35-19.75	18.75-19.50

#### Medium:

160-220 lbs.	19.00-21.50	19.25-20.75	19.50-20.50	18.00-20.00
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#### BOWS:

#### Good and Choice:

270-300 lbs.	18.75 only	18.50-18.75	17.75-18.00	16.50-18.00
300-330 lbs.	18.75 only	18.25-18.50	17.75-18.00	16.50-18.00
330-360 lbs.	18.25-18.75	18.00-18.25	17.75-18.00	16.75-18.00
360-400 lbs.	17.50-18.25	17.75-18.00	17.25-17.75	16.50-18.00

#### Good:

400-450 lbs.	17.25-18.00	17.25-18.00	17.00-17.50	16.50-18.00
450-500 lbs.	17.00-17.75	16.50-17.50	16.50-17.25	16.50-18.00

#### Medium:

250-350 lbs.	16.25-18.25	15.75-17.75	16.25-17.50	16.00-17.50
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#### PIGS (Slaughter):

#### Medium and Good:

90-120 lbs.	13.75-17.25	14.00-16.50	.....	.....
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### SLAUGHTER CATTLE AND CALVES:

#### STEERS:

Prime:	.....	.....	.....	.....
700-900 lbs.	35.00-38.50	37.00-39.50	35.00-37.50	36.25-38.50
900-1100 lbs.	35.50-38.50	37.25-40.00	35.00-38.50	36.50-37.75
1100-1300 lbs.	35.00-38.00	37.25-40.00	34.75-38.50	35.00-38.75
1300-1500 lbs.	34.50-38.00	36.50-40.00	34.25-38.00	33.50-38.50

#### Choice:

700-900 lbs.	32.50-35.50	33.50-37.50	32.00-35.00	32.50-34.25
900-1100 lbs.	32.50-35.50	33.00-37.25	32.00-35.00	32.25-36.50
1100-1300 lbs.	32.00-35.00	32.50-37.25	31.50-35.00	31.25-36.25
1300-1500 lbs.	31.00-34.50	32.00-37.00	31.00-34.50	30.75-35.00

#### Good:

700-900 lbs.	29.75-32.50	31.00-33.50	30.00-32.25	30.25-32.75
900-1100 lbs.	29.75-32.50	30.50-33.50	29.75-32.25	30.50-33.00
1100-1300 lbs.	29.50-32.00	30.00-33.00	29.50-32.00	29.25-31.50

#### Commercial,

all wts.	27.50-29.50	27.50-31.00	27.00-30.00	27.50-30.50
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#### Utility, all wts.

24.50-27.50	25.00-27.50	24.00-27.50	25.50-28.00
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#### HEIFERS:

Prime:	.....	.....	.....	.....
600-800 lbs.	34.50-37.50	36.50-37.75	34.50-37.25	35.00-36.00
800-1000 lbs.	34.50-37.50	36.50-38.25	34.50-37.50	35.00-36.00

#### Choice:

600-800 lbs.	31.50-34.50	33.00-36.50	31.75-34.50	32.50-35.00
800-1000 lbs.	31.00-34.50	32.50-36.50	31.50-34.50	32.50-35.00
Good:	.....	.....	.....	.....

#### 500-700 lbs.

29.00-31.50	30.00-33.00	29.50-31.75	29.50-32.50
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#### 700-900 lbs.

28.50-31.00	29.50-33.00	29.25-31.75	29.00-32.25
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#### Commercial,

all wts.	26.50-29.00	26.50-30.00	26.00-29.50	27.00-29.75
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#### Utility, all wts.

24.00-27.50	25.00-28.50	24.00-27.50	25.00-28.00
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#### COWS (All Weights):

Commercial	23.00-25.00	23.25-25.50	23.00-25.50	23.00-25.00
Utility	22.00-23.00	21.50-23.50	21.50-23.00	21.50-23.00
Can. & cut.	17.00-22.00	18.00-21.75	18.00-21.50	18.00-20.50
Cattle	21.00-23.75	23.00-25.50	21.50-24.50	23.00-24.25

#### BULLS (YRS. EXCL.) All Weights:

Good & choice	26.75-28.00	25.50-27.25	25.50-27.25	27.00-28.00
Commercial	26.00-28.00	28.00-28.50	26.75-28.00	27.00-28.00
Utility	23.75-26.25	25.50-28.00	25.00-27.50	24.25-26.75
Cutter	21.00-23.75	23.00-25.50	21.50-24.50	22.00-25.00

#### COWS (All Weights):

Good & choice	32.00-41.00	34.00-37.00	31.00-34.00	30.00-34.00
Com. & med.	23.00-32.00	27.00-35.00	26.00-31.00	24.00-30.00
Cull	15.00-23.00	23.00-26.25	21.00-24.00	20.00-23.00

#### CALVES (500 Lbs. Down):

Good & choice	28.00-32.00	25.00-34.00	30.00-32.00	27.00-31.00
Com. & med.	22.00-28.00	26.00-29.00	24.00-30.00	22.00-27.00
Cull	18.00-22.00	20.00-23.00	19.00-24.00	20.00-23.00

#### CALVES (500 Lbs. Up):

Good & choice	28.00-32.00	25.00-34.00	30.00-32.00	27.00-31.00
Com. & med.	22.00-28.00	26.00-29.00	24.00-30.00	22.00-30.00
Cull	18.00-22.00	20.00-23.00	19.00-24.00	20.00-23.00

#### Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelt.

Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

### SLAUGHTER LAMBS AND SHEEP<sup>1</sup>:

#### LAMBS:

Good & choice	33.75-34.75	34.00-34.75	33.50-34.25	32.00-34.60
Med. & good	31.00-34.00	31.50-34.00	30.25-33.25	30.50-33.00
Common	26.00-30.50	25.00-31.00	27.50-30.00	29.00-31.50

#### EWES (Wooled):

Good & choice	15.50-17.00	18.50-20.00	16.00-18.50	17.00-18.00
Com. & med.	13.00-16.00	15.00-18.00	14.50-15.75	15.00-17.00

#### CALVES (500 Lbs. Down):

Good & choice	28.00-32.00	25.00-34.00	30.00-32.00	27.00-31.00
Com. & med.	22.00-28.00	26.00-29.00	24.00-30.00	22.00-30.00
Cull	18.00-22.00	20.00-23.00	19.00-24.00	20.00-23.00

#### CALVES (500 Lbs. Up):

Good & choice	28.00-32.00	25.00-34.0

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, January 13, 1951, as reported to The National Provisioner:

### CHICAGO

Armour, 9,759 hogs; Swift, 4,886 hogs; Wilson, 9,284 hogs; Agar, 10,460 hogs; Shippers, 24,557 hogs; Others, 27,148 hogs.

Total: 21,358 cattle; 2,000 calves; 86,044 hogs; 8,611 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,445	496	2,572	689
Cudahy	2,285	2,032	1,119	—
Swift	2,659	494	7,066	3,413
Wilson	873	—	—	—
Central	1,628	—	—	—
Others	5,191	—	4,631	1,357
<b>Total</b>	<b>15,238</b>	<b>1,275</b>	<b>16,930</b>	<b>6,578</b>

### OMAHA

	Cattle & Calves	Hogs	Sheep
Armour	5,114	16,273	3,100
Cudahy	3,114	16,038	3,510
Swift	3,832	15,916	4,997
Wilson	5,174	11,101	1,032
Cornhusker	433	—	—
Eagle	50	—	—
Grt. Omaha	141	—	—
Hoffman	76	—	—
Bothchid	441	—	—
Roth	171	—	—
K&K	1,623	—	—
Merchants	49	—	—
Midwest	77	—	—
Omaha	311	—	—
Union	173	—	—
Others	—	14,370	—
<b>Total</b>	<b>18,135</b>	<b>69,313</b>	<b>12,639</b>

### E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,120	1,064	11,083	2,341
Swift	3,456	1,176	16,834	3,429
Hunter	962	—	6,021	—
Hill	—	—	2,765	—
Krey	—	—	5,516	—
Laclede	—	—	1,191	—
Sieloff	—	—	976	—
Others	3,657	206	6,659	404
Shippers	2,443	1,843	19,104	496
<b>Total</b>	<b>12,638</b>	<b>4,294</b>	<b>70,099</b>	<b>6,664</b>

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	2,277	202	13,616	7,960
Armour	2,121	263	11,232	1,247
Others	4,203	—	4,956	1,760

Total: 8,001 468 28,804 10,987

Does not include 18,223 hogs and 760 sheep bought direct.

### SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,450	9	24,021	1,462
Cudahy	2,373	—	20,529	2,325
Swift	2,658	18	16,579	2,369
Others	238	—	34	—
Shippers	8,022	—	10,22,611	481
<b>Total</b>	<b>15,741</b>	<b>37</b>	<b>83,774</b>	<b>6,637</b>

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	568	140	3,386	1,247
Guggenheim	211	—	—	—
Dunn	41	—	—	—
Ostertag	43	—	840	—
Doll	117	—	65	—
Sunflower	11	—	65	—
Pioneer	—	—	—	—
Excel	504	—	—	—
Others	1,965	—	506	86
<b>Total</b>	<b>3,800</b>	<b>140</b>	<b>4,797</b>	<b>1,333</b>

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	1,631	96	1,615	1,358
Wilson	1,301	97	1,900	1,658
Others	141	—	762	8
<b>Total</b>	<b>3,073</b>	<b>193</b>	<b>3,985</b>	<b>3,019</b>

Does not include 602 cattle, 177

calves, 14,945 hogs and 2,300 sheep

bought direct.

### LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	343	—	424	—
Cudahy	366	—	179	—
Swift	155	—	179	—
Wilson	120	—	—	—
Acme	74	—	—	—
Atlas	483	1	—	—
Clougherty	76	—	307	—
Coast	325	10	504	—
Harman	71	—	—	—
Luer	73	—	1,204	—
Union	2	—	—	—
United	523	—	81	—
Others	4,210	581	206	—
<b>Total</b>	<b>6,821</b>	<b>599</b>	<b>3,028</b>	<b>—</b>

### LIVESTOCK RECEIPTS

	CINCINNATI		
	Cattle	Calves	Hogs
Gall's	—	—	121
Kahn's	—	—	—
Lohrey	—	—	1,083
Meyer	—	—	—
Schlauder	125	88	24
Northside	—	—	—
Others	2,832	787	11,449
<b>Total</b>	<b>2,957</b>	<b>875</b>	<b>12,583</b>

Does not include 1,117 cattle and 475 hogs bought direct.

	DENVER		
	Cattle	Calves	Hogs
Armour	1,790	60	2,745
Swift	1,596	44	7,110
Cudahy	821	36	4,007
Wilson	1,047	—	—
Others	2,808	138	4,292
<b>Total</b>	<b>8,030</b>	<b>278</b>	<b>18,154</b>

Does not include 1,117 cattle and 475 hogs bought direct.

	ST. PAUL		
	Cattle	Calves	Hogs
Armour	4,372	3,867	21,181
Bartsch	994	869	—
Cudahy	982	—	1,385
Wilson	1,014	25	—
Superior	1,471	—	—
Swift	4,047	3,579	33,474
Others	2,024	3,886	16,090
<b>Total</b>	<b>15,704</b>	<b>12,317</b>	<b>70,745</b>

Does not include 1,117 cattle and 475 hogs bought direct.

	FORT WORTH		
	Cattle	Calves	Hogs
Armour	763	1,290	1,312
Swift	806	806	2,401
Blue Bonnet	168	1	171
City	18	—	17
Rosemont	245	1	—
<b>Total</b>	<b>2,472</b>	<b>2,068</b>	<b>3,901</b>

Does not include 1,117 cattle and 475 hogs bought direct.

	TOTAL PACKER PURCHASES		
	Week ended	Prev. week	Cor. week
Cattle	135,206	106,909	163,770
Hogs	472,106	370,510	491,386
Sheep	79,096	66,384	121,145

Does not include 1,117 cattle and 475 hogs bought direct.

	CORN BELT DIRECT TRADING		
	Des Moines, Ia., January 18—Prices at the ten concentration yards and 11 packing plants in Iowa, Minnesota:		
Hogs, good to choice:			
180-180 lbs.	.....	\$17.35	@19.90
180-240 lbs.	.....	19.35	@20.25
240-300 lbs.	.....	18.90	@20.25
300-360 lbs.	.....	18.60	@19.65
Sows:			
270-380 lbs.	.....	\$17.75	@18.75
400-550 lbs.	.....	16.25	@17.90

Does not include 1,117 cattle and 475 hogs bought direct.

	Corn Belt hog receipts:		
	This week	Same day last wk.	estimated actual
Jan. 12	57,000	78,500	
Jan. 13	47,000	50,500	
Jan. 15	70,000	88,000	
Jan. 16	80,000	61,000	
Jan. 17	60,000	48,000	
Jan. 18	80,000	88,500	

Does not include 1,117 cattle and 475 hogs bought direct.

	RECORD LAMB PRICES		
	Prices ranging from \$35 to \$35.50 per cwt. for old crop woolly lambs at Midwest markets on Wednesday, January 18, set new all-time highs. However, these tops were passed on Thursday when the extreme peak of \$35.65 was paid at Chicago, \$36 was paid at Indianapolis and \$35.50 was paid at E. St. Louis.		
Jan. 18	96	1,615	1,358
Jan. 19	97	1,900	1,658
Jan. 20	102	1,762	8

Does not include 1,117 cattle and 475 hogs bought direct.

	LIVESTOCK RECEIPTS		
	Receipts at 20 markets for the week ended January 11, with comparisons:		
	Cattle	Hogs	Sheep
Week to date	242,000	612,000	150,000
Previous week	168,000	448,000	102,000
Same week	255,000	628,000	186,000
1950	225,000	628,000	186,000
1951 to date	249,000	1,218,000	273,000
1950 to date	448,000	1,200,000	350,000

Does not include 1,117 cattle and 475 hogs bought direct.

## LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended January 6 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS	VEAL CALVES	HOGS*	LAMBS
Toronto	\$20.25	\$33.16	\$31.10	\$32.66
Montreal	—	35.85	31.00	30.00
Winnipeg	28.95	32.83	29.85	30.07
Calgary	28.51	30.30	30.70	29.25
Edmonton	28.50	34.50	30.85	28.50
Lethbridge	28.35	30.12	30.00	29.00
P. Albert	28.00	32.00	29.45	29.00
Moose Jaw	27.49	27.80	29.60	29.50
Saskatoon	28.80	32.00	28.60	27.50
Regina	25.45	26.90	29.60	—
Vancouver	29.75	30.00	32.35	—

\*Dominion government premiums not included.

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## MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

### STEER AND HEIFER: Carcasses

Week ending Jan. 13, 1951	12,901
Week previous	8,870
Same week year ago	10,016

### BEF CURED:

Week ending Jan. 13, 1951	19,948
Week previous	12,088
Same week year ago	15,392

### COW:

Week ending Jan. 13, 1951	1,708
Week previous	1,799
Same week year ago	1,795

### PORK CURED AND SMOKE:

Week ending Jan. 13, 1951	129,335
Week previous	849,861
Same week year ago	1,104,773

### BULL:

Week ending Jan. 13, 1951	757
Week previous	540
Same week year ago	56

### LARD AND PORK FATS:<sup>†</sup>

Week ending Jan. 13, 1951	211,146
Week previous	108,487
Same week year ago	125,951

### VEAL:

Week ending Jan. 13, 1951	14,196
Week previous	13,495
Same week year ago	8,569

### LOCAL SLAUGHTER

Week ending Jan. 13, 1951	8,247
Week previous	7,254
Same week year ago	7,144

### LAMB:

Week ending Jan. 13, 1951	32,567
Week previous	26,057
Same week year ago	38,601

### CALVES:

Week ending Jan. 13, 1951	7,811
Week previous	5,900
Same week year ago	9,751

### MUTTON:

Week ending Jan. 13, 1951	767
Week previous	1,298
Same week year ago	1,562

### HOGS:

Week ending Jan. 13, 1951	47,958
Week previous	40,480
Same week year ago	46,521

### HOG AND PIG:

Week ending Jan. 13, 1951	14,292
Week previous	6,623
Same week year ago	13,609

### SHEEP:

Week ending Jan. 13, 1951	44,481
Week previous	34,107
Same week year ago	41,517

### PORK CUTS:

Week ending Jan. 13, 1951	2,578,704
Week previous	2,193,697
Same week year ago	2,929,244

### COUNTRY DRESSED MEATS

Week ending Jan. 13, 1951	5,503
Week previous	6,383
Same week year ago	5,666

### BEF CUTS:

Week ending Jan. 13, 1951	127,327
Week previous	202,755
Same week year ago	127,774

### HOGS:

Week ending Jan. 13, 1951	12
Week previous	4
Same week year ago	14

### VEAL AND CALF CUTS:

Week ending Jan. 13, 1951	5,625
Week previous	14,005
Same week year ago	8,651

### LAMB AND MUTTON:

Week ending Jan. 13, 1951	140
Week previous	130
Same week year ago	53

### LAMB AND MUTTON CUTS:

Week ending Jan. 13, 1951	3,565
Week previous	9,743
Same week year ago	17,112

<sup>†</sup>Incomplete.

## CLASSIFIED ADVERTISING

### POSITION WANTED

**ASSISTANT SUPERINTENDENT:** 36 years of age, 15 years' full line sausage manufacturing, knowledge of killing, cutting, processing of smoked meats. Livestock buying. W-29, THE NATIONAL PROVISIONER, 407 S. Dearborn St., New York 17, N. Y.

**SAUSAGE MAKER:** Capable of taking full charge of sausage and curing department. Now employed in Texas, but will go anywhere in southern states. W-22, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**CHIEF ACCOUNTANT:** To manage your office and take charge of all phases of accounting, cost, general, taxes, payroll, etc. Age 44. College graduate. 20 years' packinghouse experience. W-23, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**SAUSAGE MAKER:** Thorough knowledge of preparing, products and costs. Supervision. Near Philadelphia. W-9, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N.Y.

### HELP WANTED

**RESTAURANT and HOTEL MEAT SALESMAN:** Experienced man wanted with established following, for Chicago area. Unusual opportunity. Give full qualifications including present employment. Replies strictly confidential. W-14, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**COMPTROLLER:** With packinghouse experience to take over office. Must know costs, yields, credits, etc. Good references expected and background. W-15, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**SALESMAN:** For packinghouse and rendering machinery. Must be young, experienced, with good producing record. Desirable territory. Salary, expenses and commission. W-26, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**MAN TO MANAGE rendering plant on eastern seaboard.** Write giving full details of your past experience to W-17, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N.Y.

### HELP WANTED

#### SAUSAGE FOREMAN WANTED

For federal inspected plant situated in large mid-western city—experience in making full line of high grade sausages and meat goods—capable of managing plant up to 30 to 40 men—low living costs—middle aged preferred—must be sober, industrious and pay strict attention to business. Give references, salary expected and full qualifications.

W-24, THE NATIONAL PROVISIONER, Chicago 5, Ill.

**HAVE OPENING** for ambitious young man capable of handling smoked meat operations. Must be experienced in curing and smoking. Fine opportunity for right man. State age, family status, experience, salary expected. Applying direct to

HERMAN SAUSAGE COMPANY  
P. O. Box 1651 Tampa, Florida

#### PORK OPERATIONS FOREMAN

Independent packer in the east, has an opening for a thoroughly qualified pork operations foreman. Medium sized plant processing 800 hogs per day. Salary open. Give all details of experience, education and salary desired in first letter. All replies will be held in confidence.

W-25, THE NATIONAL PROVISIONER, Chicago 5, Ill.

**PLANT SUPERINTENDENT:** Midwestern packer has excellent opening for experienced, capable, all around man. Must be thoroughly experienced in all pork and beef slaughtering operations and all other pork manufacturing and processing departments, edible and inedible rendering. Give full particulars on background, availability and salary expected in first reply. W-25, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**MANAGER** wanted for meat scrap and tankage blending mill, north central Illinois. Salary and bonus basis. Give liberal information in written reply that will be treated strictly confidential. Personal interview to follow. W-462, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended January 13 was reported by the U. S. Department of Agriculture as follows:

NORTH ATLANTIC	Cattle	Calves	Hogs	Sheep & Lambs
New York, Newark, Jersey City ..	8,181	7,548	47,958	43,754
Baltimore, Philadelphia ..	6,071	1,272	28,670	800

NORTH CENTRAL	Cattle	Calves	Hogs	Sheep & Lambs
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Cincinnati, Cleveland, Indianapolis ..	12,411	2,166	63,644	5,495
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Chicago Area ..	23,086	7,503	107,725	11,593
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St. Louis Area <sup>2</sup> ..	12,286	4,69	28,914	10,823
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Sioux City ..	8,055	126	53,722	7,434
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Omaha ..	21,877	550	92,933	17,374
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Kansas City ..	14,598	2,078	55,961	9,986
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Iowa and So. Minn. <sup>3</sup> ..	20,515	7,482	265,196	36,289
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SOUTHEAST <sup>4</sup> ..	5,133	2,649	43,039	....
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SOUTH CENTRAL WEST <sup>5</sup> ..	20,342	5,290	94,533	18,602
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ROCKY MOUNTAIN <sup>6</sup> ..	9,364	649	20,822	8,069
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PACIFIC ..	20,351	2,055	41,231	23,031
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Grand Total ..	200,719	73,713	1,176,229	205,228
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Total week ago ..	176,994	63,201	*1,065,387	*165,816
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Total same week 1950 ..	216,068	77,602	1,179,623	231,914
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<sup>2</sup>Revised. Baltimore and Philadelphia corrected and revised: Hogs 644; Grand Total 165,816.

<sup>3</sup>Includes St. Paul, So. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, and St. Louis. <sup>4</sup>Includes St. Louis, National Stockyards, St. Louis, Ill., and St. Louis, Mo. <sup>5</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Marion City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. <sup>6</sup>Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>7</sup>Includes St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas. <sup>8</sup>Includes Denver, Colorado, Ogallala, and Salt Lake City, Utah. <sup>9</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal inspection during November, 1950—Cattle, 76.3; calves, 84.1; hogs, 76.1; sheep and lambs, 88.3.

## SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended January 12:

Cattle	Calves	Hogs	
Week ending January 12 ..	1,991	1,449	24,315
Week previous ..	1,720	965	22,689
Cor. week last year ..	1,850	950	21,770

### EQUIPMENT WANTED

WANTED: ANDERSON Duo Expeller, 500 ton curb press, 5x12 cooker, and 3x6 lard lard. EW-21, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### BUSINESS OPPORTUNITIES

PARTNER WANTED: To open new small plant, retail or wholesale. Room for 2 cars of meat. North Carolina. W-27, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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**CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER**

## PLANTS FOR SALE

### PLANT FOR SALE

**TYPE OF PROPERTY:** Custom slaughtering plant with 600 cold storage lockers.

**LOCATION:** South 9th and Tieton Road (lying adjacent to U. P. right of way opposite County Fair Grounds), Walla Walla, Washington.

**BRIEF DESCRIPTION:**  
Real Estate:

Land: Approximately 1/5 of one acre.  
Buildings: Approximately 43'x65' 1½-story concrete construction, two stories from main building, with bulk and locker cold storage on lower level with office, cutting room, two large cooler rooms, kill floor, rendering room, smoke room on upper floor; boiler shed, concrete and frame; barns, sheds and corral.

**Personal Property:** Completely equipped with all machinery, equipment, furniture, fixtures, etc., common to an operation of this type.

**OPERATION:**

There appears to be a sound economic need for the plant's services. At present approximately 400 of the lockers are rented for the year 9-1-50 to 9-1-51. The plant has efficiently handled the slaughtering of 50 head of cattle or its equivalent per week—about 2/3 custom and 1/3 company owned. Competent sources are confident that the operation, if capably managed, offers an excellent opportunity as a profitable venture.

**ESTIMATED VALUE:**

Competently appraised November, 1946 as follows:

Land .....	\$ 5,000.00
Building .....	35,249.59
Equipment .....	26,000.00
Well and Pump .....	2,000.00
Barns and Corral .....	6,500.00

Total ..... \$74,749.59

(Greatest portion of property purchased new 2/46) Our investment is considerably below this estimate.

**TITLE:**

This Corporation owns the personal property outright. Real property subject to former owners' redemption, as provided by law.

**METHOD OF SALE:**

Sale will be made on the basis of the highest and most satisfactory informal written offer. Offers to be accompanied by not less than 1% of the amount of the offer in cash, cashier's check, certified check or money order.

**INSPECTION:**

The Custodian, Mr. Cline, is on duty at the plant and inspection may be arranged by calling him at the plant, Telephone 1003.

Further details may be obtained by calling at the Reconstruction Finance Corporation, Room 405, Columbia Building, Spokane, Washington. Office hours are 8:00 A.M. to 5:00 P.M., Mondays through Fridays. Phone MAin 9126.

### FOR SALE or LEASE

Slaughter house, packing plant. Concrete and steel construction. 18,000 square feet, 2 floors, elevator, railroad spur and loading platforms. All equipment and buildings in A-1 condition ready to operate. Present capacity 150 cattle or 300 hogs per day. Is in the heart of the cattle and sheep country. Plenty of hogs available also. Partner disagreement. Will sell or lease. Must be seen to be appreciated. Write to T. Capri, Casper Packing Co., P. O. Box 1088, Casper, Wyoming.

**HOG KILLING PLANT FOR SALE**  
Federally inspected, modern hog killing plant, situated in Kansas, with capacity of 1,000 hogs per day. One sharp freezer with 80,000 pounds storage capacity. 200 HP. boilers with automatic control of both fuel oil and natural gas. Railroad siding which has facilities for three car spot. Good labor supply always available. This plant is available immediately.

FS-18, THE NATIONAL PROVISIONER  
407 S. Dearborn St. Chicago 6, Ill.

# BARLIANT'S



WEEKLY SPECIALS!

## IMPORTANT ANNOUNCEMENT

Barliant & Co. has purchased the entire stock of a Philadelphia machinery distributor. Many items are new, some shop-worn and the balance used equipment. All items are guaranteed. Prices unusually low. These items will be available for inspection at 354 North Front St., Philadelphia, Pa. Sale starts Wednesday, January 24, and will continue for one week.

This will be an opportunity for Eastern buyers to secure needed items at a big saving in freight charges. Any items unsold will be shipped to our Chicago Warehouse. For details, prices and inspection, contact Barliant & Co., Chicago, phone FRontier 4-6900 or their Philadelphia agent, phone Walnut 2-2218.

A partial list is given below:

**GRINDER:** Buffalo 256-B, with 7½ HP. motor, excellent cond.

**GRINDER:** Cleveland 27E, new head & ring with knives & plates.

**GRINDER:** Sanders, 10 HP. new feed screw & ring.

**MEAT MIXER:** Buffalo 256-B, new motor, excellent cond.

**SILENT CUTTER:** Buffalo 256-B with Grinder attachment

**SILENT CUTTER:** Buffalo 256-B with motor

**ROLLED BEEF TYING MACHINE:** Randall

**HAMBURG PATTY MACHINE:** Automatic Food Shaping Co. ½ HP., excellent cond.

**ALL-PURPOSE GRINDER:** (2) 10 HP., excellent cond.

**SLICER:** U. S. 150-B, with stoker, one year old

**SKINNER:** Townsend, approx. 2 years old

**SAUSAGE CAGERS:** (40) 42" x 36" x 50" high, 4 sets, no rollers

**PICKLE PUMP:** (NEW) Salem

**ICE CRUSHER:** (2) Crown with motor

**BAKE OVENS:** (2) Crandall Petrie, revolving, 100 keg cap., gas fired, motor driven

**HAM & CURED MEAT:** (56) (NEW) Similar to Globe, 3 sta., 28" wide x 54" high, plus trolleys

**HAM SAUSAGES:** (2) Globe, (NEW) galvanized

**HAM MOLDS:** (49) Pig shaped, 10-12" stainless, (20) aluminum

**HAM MOLDS:** (14) (NEW) STAINLESS STEEL; Ham

Boller Corp., 62X, 10-12

**HAM MOLDS:** (38) Misc. 8-106, 10-12

**LOAF MOLDS:** (24) Ham Boiler Corp., Model D18, aluminum

**LOAF MOLDS:** (22) Ham Boller Corp., 32, Model DIG

**LOAF MOLDS:** (42) Like Ham Boller Corp., aluminum, with covers

**HOG HEAD SPLITTER:** Amo, almost new

**HOG DEHAIRER:** Boss, grate type, 10 HP.

**HOG PULPERS:** (2) (NEW) 2554, 10 HP. shop-worn

**BEER HEADERS:** (2) Hirsch, Dubois

**BUDGIT HOIST:** 16000, used, 1 week

**HOG GAMBLER:** (100) (NEW) Wood

**STEEL CALF GAMBLER:** (110) (NEW) galvanized

**STAINLESS HOOKS:** (55) 46 short, 9 long, (NEW)

**BAND SAW:** (1) 10 HP., Stainless, Tables

**BAND SAW:** Jim Vaughan 254, with stainless steel moving top table, used 1 week

**OFFAL LIVER RACK:** 48 hook, used 1 week

**HYDRAULIC CURB PRESS:** Globe (NEW) For lard, bacon, etc., curb approx. 18½" x 18½"

**SCRAPPLE KETTLES:** (2), with agitators, 125 gal., belt drive

**LARD KETTLE:** Koch, gas fired, no agitator

**BLOWER:** Freen, for 9x12 bar

**STAINLESS STEEL DBUM:** (NEW) 35 gal. with stainless steel cover

**TERMOMETER:** (175) misc. int. ext. (NEW) TAG

**HYDRAULIC LIFT:** For skids, Leverlift automatic,

2500#, used one week

**SKID PLATFORMS:** (15) 30x48, steel legs & frames

**CONVEYOR TABLE:** Aluminum, 6' lg. used one week, uses ½ HP. motor

**VIOLET RAY LAMPS:** (4) With bulbs

## DISPLAY ROOMS and OFFICES

1401 W. Pershing Rd. (39th St.)

U. S. Yards, Chicago 9, III.

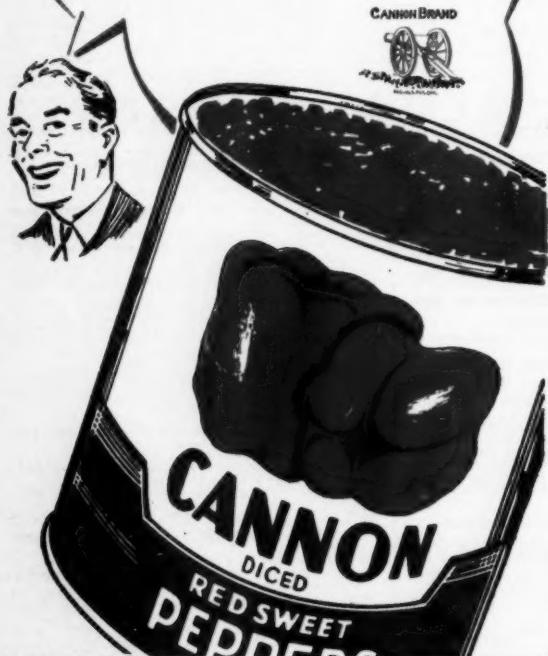
FRontier 4-6900

# BARLIANT & CO.

- New, Used & Rebuilt Equipment
- Liquidators and Appraisers

# it pays to use **CANNON** DICED Red Sweet Peppers

Bright-red, crisp, firm Cannon Peppers increase the eye and sales appeal of your product. They are Cannon's own home-grown strain of thick-walled California Wonder Peppers. Cannon peppers save you money and production costs. Not packed in brine, require no washing. Diced—eliminate cutting and handling. In convenient #10 tins—no spoilage or leftovers. Extra heavy pack (process patent pending). Approximate weight nearly five pounds—up to 10 ounces more per can or, three extra pounds more per case than ordinary peppers. See and test for yourself. Send coupon below for FREE sample of Cannon Peppers.



H. F. CANNON & SON, INC.  
Established 1881 • Incorporated 1911  
Bridgeville, Delaware

Ship trial ..... #10 cans Cannon Diced Red Sweet Peppers

Name \_\_\_\_\_ Title \_\_\_\_\_  
Company \_\_\_\_\_  
City \_\_\_\_\_ Zone \_\_\_\_\_ State \_\_\_\_\_  
Buyer's Name \_\_\_\_\_

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*While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.*

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

# NEW ANSWER



OLD PROBLEM  
ANCO ENGINEERS DESIGNED  
THIS "MONEY-SAVING" EFFICIENT  
HOG NECK WASHER\*



\*Completely removes blood clots from fatty neck tissue in a few seconds. Special revolving teeth quickly massage tissue while a constant flow of water flushes the blood away. Motor is sealed against water damage.

Write for further details on this money saver.

Unit complete with 1/2 H. P.  
motor. Weight 80 lbs. Counterweight is optional.

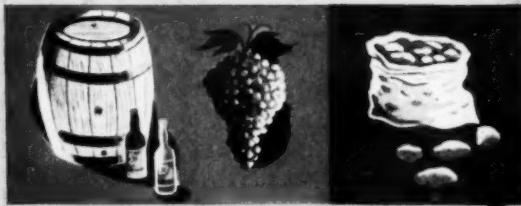


**THE ALLBRIGHT-NELL CO.**

5323 S. WESTERN BLVD., CHICAGO 9, ILLINOIS

Perishables of all kinds  
go to market in

# General American REFRIGERATOR CARS



● Fruits, vegetables, liquids, meats and dairy products . . . whatever you ship to market . . . there's a General American refrigerator car to carry it.

For years, General American cars have been an important link in putting perishable provisions into the homes of this country.

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